

The story of the wine ...

2011 Indra Shiraz

Winemaking Description: Following in the tradition, the Indra Block delivers another wine of exceptional quality. The fruit was hand picked from the low yielding Lethbridge Vineyard, Indra block and underwent a cold soak for 5 days. Natural fermentation ensued and was complete within 10 days. The wine was transferred to 100% new French oak and underwent a natural malolactic fermentation the following spring (October). The wine was racked once and then estate bottled in March 2012.

Tasting Notes: An elegant Shiraz from a cool vintage, the wine exhibits a spicy nose with sour plum and black olive character. A beautifully structured wine with fine grained tannins, excellent length and persistence but will need 5 years before it starts to drink at its peak.

Vintage:	2011
Other vintages:	2002 - 10
Grape variety:	98% Shiraz, 2% Viognier
Vineyards:	Lethbridge Estate
Bottled	March 2012
Alcohol:	14.5%
Cellar potential:	10 + Years
Cellar door prices:	\$85

