

# RockBare 'Burvill' Tasting Notes

## 2006 McLaren Vale Shiraz



### Grapes

100% Shiraz

### District of origin of grapes

McLaren Vale, South Australia

### Vinification

Warm fermentation in static fermenters on skins for 10 – 14 days at 22°C. Gentle pressing off skins using airbag press. Malolactic fermentation and maturation in oak as below. Bottled and matured under premium cork for two years prior to release.

### Oak maturation

Barrel matured for 24 months in –  
36% New American oak,  
32% New French oak,  
32% New Hybrid American/ French oak

### Analysis

Alcohol 15.3%

pH 3.46

Acid 6.50g/L

Sugar Dry

### Colour

Black as midnight with vivid purple hue.

### Nose

An enchanting nose of crushed mulberries, briar, lifted sweet vanilla bean with an intense waft of blackcurrant pastille.

### Palate

A smooth, velvet palate loaded with sweet mouth filling blackberry/bramble fruit, a savoury touch of tapenade, liberal splashes of chocolate and a pleasant toasty character. The palate is generously extended by lingering, fine liquorice tannins and warming touch of black pepper on the finish.

### Food match

A versatile wine. Can be drunk with good company, served with a firm, mature cheddar. Will impress at a good old meat grilling session (ensure the steaks have plenty of marbling). If seeking solitude, dim the lights and gently let it numb your senses with your favourite music in the background...nothing else required.

### Winemakers comments

An extremely dry start to the growing season had us all worried. After receiving virtually zero autumn rain in 2005, the heavens finally opened in mid June, when we received over 8 inches of rain in 14 days. Phew! This went a good way to recharging the sub-soil moisture levels, and enabled the planting of cover-crops to commence. The wet winter and spring continued, and we even had the rarity of major flooding in Adelaide in October, something which has not happened for over two decades. The ample sub-soil moisture combined with warm, mild spring conditions were ideal for flowering, fruit set and the growing season. The Burvill utilises the best fruit I can source from McLaren Vale in 2006 (a biodynamic vineyard from the Seaview sub-region), two years in a blend of new and aged oak, and finally a further two years maturing in bottle. With much anticipation I am very excited to finally release this wine to you as a symbol of my journey and love of Shiraz.

Tim Burvill - Winemaker