



GLENGUIN  
Tasting Note

2006 ‘School House Block’ Shiraz



**Schoolhouse Block Shiraz** ; 95% Shiraz Viognier 5%

The ‘School House Block’ of 4 acres was planted in 1994 and is overlooked by the original Broke Schoolhouse. The site is unique with a gravel bench over clay soils on a north east facing slope below the buildings at Glenguin. The viognier grows at the base of the hill on the River Terrace block and is cropped at 2 tonnes per acre with just 0.2 tonnes picked on the same day as the shiraz and fermented together. The shiraz vines are on their own roots and are of low vigour in the stony soils. In 2006 the yield averaged 1.2 tonnes per acre. The fruit was the most concentrated in colour and flavour to be picked from this site and the resulting wine should be long lived . Vinification; Juice left on skins for 5 days at cool temperatures prior to fermentation in a small open top steel vat to dryness, then left on skins for two days post ferment maceration to extract more colour, tannin and flavours in order to obtain the full expression from this vineyard. The wine was matured in small French oak barriques (25% new) for 14 months prior to bottling and a further years’ ageing before release. Screwcap. 250 cases.

*Robin Tedder MW Vigneron*