PHILIP SHAW №

Philip Shaw No.89 2009

2009 delivered cool classic winter with rainfall patterns back to normal, after many unusually dry ones. Good rains continued into spring and early summer and buds started to burst on 30 September. The late rains in November and December had us on edge with extra care and attention on the vineyards response to the wet. This resulted in shoot thinning and leaf removal to allow good air movement through the vines and minimise the risk of mildew.

A significant cold snap occurred between 21-23 November, with heavy sleet and snow damaging sections of the leaves and tips of the shoots. January to February were drier months, which was a blessing after the months of rain and greatly reduced our disease risk. Vintage conditions were ideal, dry and cool.

Shiraz was particularly affected by the cold weather, only requiring minor bunch and shoot thinning to achieve our desired crop level at 3-4 tonnes a hectare.

The fruit was a selection from both blocks 1 and 3, due to the selection apparent in intense fruit flavours and low cropping. Both blocks were picked at the end of March; fruit was mostly destemmed then hand sorted and then transferring to mainly open fermentors. No yeast was added relying on the native yeast to work its magic. Obvious fermentation occurred after 4 days, open fermentors were punched down once a day. The Shiraz remained on skins from between 25 and 30 days, the time being determined by the tannin structure. After pressing and settling, the wine was racked off lees and transferred to a mixture of French and American barrels, about 50% new barrels

Vineyard and winery notes

Variety	99% Shiraz & 1% Viognier
Vineyard	Koomooloo Vineyard
GI	Orange, NSW, Australia
Altitude	Approx. 900 metres
Vines planted	1989
Clones	
pH	3.65
TA	6.1
Alc	13.7%
Barrel aging	20 months in 50% new barrels (66% French 34% American?
Cellaring potential	From now to 20 years (under ideal cellaring conditions)

Tasting notes

Colour	Very deep blood red, bright hue
Aroma	Intense varietal characters, extreme spics and pepper – a classic cool area Shiraz. The oak adding complexity, but the intense fruit restrains but helps harmonise.
Flavour	Very vibrant spice pepper fruit characters. Soft tannins with great length of flavour. Supported by very fine tannins.