



PHILIP SHAW

ORANGE, AUSTRALIA

Philip Shaw No.17 Merlot Cabernet Franc Cabernet Sauvignon 2007

By adding together the plot numbers (2, 3, 5 and 7) from which the fruit for this wine was originally sourced, you'll arrive at number 17. You'll also arrive at a wine that is greater than the sum of its parts.

2007 was a continuation of the drought. Bud burst was over a week early and harvest started early March due to the dry conditions and lower yielding crops. Vintage was quick and relatively easy. The fruit was perfect and very intense with strong varietal character, the resultant wines had their hallmark firm structured tannins.

The blend for 2007 is approximately a third of each variety this changes yearly to highlight the best wine. Merlot has very soft bright mouth filling fruit and is the flesh of the wine, whilst the Cabernet Sauvignon forms the structure and depth with intensity and tannins. The Cabernet Franc is lighter adding personality with lifted perfume/sweetness to the nose and palate.

Each variety was picked individually, when we believed the grapes were showing their brightest fruit character and intensity. The grapes were destemmed, then sorted to remove leaves, petioles and any damaged or unripe fruit. The grapes were lightly crushed and chilled on the way to the fermentation tanks. Fermentation, with indigenous yeast, generally started 4 - 5 days after processing and took about a week to complete. All our parcels of fruit are batch fermented in relation to variety, block location and clone, only come together at assemblage to select the best combination for structure and flavour. The wine is left on skins for 3-4 weeks

Vineyard and Winery notes

Vintage	2007
Variety	Merlot 34%, Cabernet Franc 33.5%, Cabernet Sauvignon 32.5%
Vineyard	Koomooloo Vineyard
GI	Orange, NSW, Australia
Altitude	>900m
Vines Planted	1989 - 1990
Clone	Merlot D3 V14, Franc D7 V15, Sav LC 30, SA 125,G9 V3
pH	3.5
TA	6.3
Alc	13.75%
Barrel Ageing	new and one year French for 13 months.
Cellaring Potential	Up to 12 years.

Tasting notes

Colour	Medium deep, bright red and purples.
Nose	Rich strong berry fruit. The barrel ageing adds to the complexity and the multi layers of character.
Palate	This wine has bright and intense fruit flavour. Showing firm tannin, characteristic of the style.

Reviews

Just released. We'll send out to see how the wine critics feel about No.17 2007 and update you soon.