



## **DUTSCHKE**

### **2006 OSCAR SEMMLER SHIRAZ**

93 pts – WBM 100, Tyson Stelzer – June 2008

93 pts – The Wine Advocate – February 2009

The best structured and most mouth filling parcels of Shiraz from the St Jakobi block are blended together each year for our “Oscar Semmler” Shiraz. The “Oscar” is the reserve label for Dutschke, representing “the best of the vintage” from the 1975 block of Shiraz

Grapes were harvested on three separate occasions, picking one third of the “75 Block” on the 17<sup>th</sup> of March another third on the 22<sup>nd</sup> March and the remaining third on the 29<sup>th</sup> March. The must was fermented for 7 days in open fermenters, before being transferred to new and one year old French oak hogsheads to complete fermentation. Post fermentation the wine was racked and then returned to these same French oak barrels to mature for a further 22 months.

The 2006 Oscar Semmler Shiraz is a full-bodied ripe silky textured wine, showing mid palate fruit sweetness with characteristics of plum and dark cherries. The spicy French oak characters and fine grain grape tannins compliment the sweet fruit mid palate concentration. The finish is long, with clean acidity. It’s a wine that will further soften and complex with careful cellaring.

We trust you’ll enjoy it!

Winemaker	Wayne Dutschke
Vineyard:	Ken Semmler’s St. Jakobi Vineyard
Region:	Lyndoch, Barossa Valley, South Australia
Harvest Date:	17 <sup>th</sup> , 22 <sup>nd</sup> and 29 <sup>th</sup> March 2006
Alcohol:	14.8%
Oak Maturation	22 months in new & 1 year old French Hogsheads
Cellaring:	5-10 years cellaring will result in a more complex wine

#### **DUTSCHKE WINES**

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