



DUTSCHKE
2006 SINGLE BARREL SHIRAZ

We have marvellous neighbours in Wally & Daphne Krieg. They run a property on the corner of Goods Hill and Krieg Roads just down the road from our place. On their property is a wonderful old vineyard planted by their father during the 1920's. All vines are hand cane pruned and all grapes are hand harvested for a couple of Barossa winemakers. On the 21st March 2006 we harvested 5.5 tonne of Wally's old vine Shiraz and crushed this fruit into 2 tonne open fermenters under the veranda of our shed here at Dutschke Wines.

I chose a barrel of Wally Shiraz for the 2006 Single Barrel Shiraz, as the wine is generously rich and mouth-filling. Even bigger, fleshier and more full-bodied than some of our other 2006 wines we had in the shed. The barrel chosen was a new Berthomieu Allier French Oak 300-litre Hogshead. So we've bottled the wine just as we found it, unblended, unfinned and unfiltered. It has just been racked from barrel to tank, and then tank to tank on a couple of occasions.

At the time of bottling this wine was generous in ripe plum and chocolate flavours. Spice and coffee-like characters from the oak compliment the fruit beautifully. This wine is very enjoyable as a younger wine, but I would recommend giving it time (at least 12 - 24 months) to develop and complex in the bottle, and then decant before enjoying with good friends.

W.Dutschke

THE WINE:

Bottles made: Only 420 Bottles
 Vineyard: Wally Krieg's Vineyard
 Cnr. Krieg & Goods Hill Road
 Region: Lyndoch Barossa Valley,
 South Australia
 Vineyard Block: 1920's Shiraz Block
 Harvest Date: 21st March 2006
 Fermenter Type: 2 tonne Open Fermenters
 Fermentation Time: 8 Days with twice
 daily pump-overs
 Temperature of Ferment: 22-28 degrees C
 Pressing: Basket pressed
 The wine: Free Run combined with Pressings
 Fining: None
 Filtration: None
 Blending: None
 Alcohol: 15.5%
 pH: 3.53
 Total Acid: 7.12 g/l
 Cellaring potential: 5-10 years
 Winemaker: Wayne Dutschke

THE BARREL:

Cooper: Berthomieu
 Origin: France
 Forest: Allier
 Size of Barrel: 300-litre Hogshead
 Toasting Level: Medium Toast
 Date Purchased: 2006
 Length of time in Oak: 24 months