



DUTSCHKE
2005 SINGLE BARREL SHIRAZ

During the 2005 Vintage we harvested our 1975 St Jakobi Shiraz Block on two occasions, picking across the flavour ripening profile. The Eastern half of the block was harvested on the 18th of March, and the western side was picked on the 28th of March. As a result I finished with a couple of contrasting batches of Shiraz. Each batch was put to oak supplied by 9 different coopers, giving me more options for blending, and hopefully more complex wines than I would have had, if I picked it all on the one day.

The barrel we have chosen for the 2005 Single Barrel Shiraz, is from the second pick on this "75 Block" and the barrel chosen was a 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 a couple of times.

At the time of bottling, this wine showed a wonderful combination of generous chocolate and red berry fruit characters with a backbone of spicy oak. I'm sure you will enjoy this wine as a younger wine, but I 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 432 Bottles
Vineyard:	Ken Semmler's St. Jakobi Vineyard
Region:	Lyndoch, Barossa Valley, South Australia
Vineyard Block:	1975 planted Shiraz Block
Harvest Date:	28th March 2005
Fermenter Type:	Stainless Steel Open Fermenters
Fermentation Time:	9 Days with twice daily pump-overs
Temperature of Ferment:	20-28 degrees C
Pressing:	Air Bag pressed
The wine:	Free Run combined with Pressings
Fining:	None
Filtration:	None
Alcohol:	15.0%
pH:	3.47
Total Acid:	7.01 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:	2005
Length of time in Oak:	24 months