



## Ebenezer | Shiraz 2005 |

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|-----------------|--|
| Vintage         | 2005   |
| Growing Areas   | Barossa Valley   |
| Grape Variety   | Shiraz   |
| Winemaker       | Stuart Bourne  |
| Food Suggestion | Pair this Shiraz with full flavoured cheeses and rich red meat dishes. |
| Alcohol         | 14.5%  |
| pH              | 3.30   |
| Acidity         | 7.1 g/litre  |

### | Background Information |

The Ebenezer range pays tribute to the many generations of growers who have painstakingly nurtured their vineyards through good years and bad since settlement. Without their persistence and strength many of the great vineyards of the Barossa would be lost today.

### | Wine |

Vibrant deep red, purple hue. Lifted aromas of dark cherry, chocolate and spice, with supporting oak. Palate shows a deep concentration of ripe fruit, with firm tannin backbone, rich mouthfeel and great length. A powerful wine, but with richness, elegance and finesse.

### | Winemaker's Comments |

2005 vintage conditions were quite cool and mild, yielding small crops of intensely flavoured fruit. Traditionally fermented on skins for 6 days, before maturation in French and American oak barrels for up to 18 months. Bottle aged prior to release and will reward cellaring for up to 10 further years.

*Crafted from 100% Barossa Valley fruit, every wine in the BVE range is made in the reflection of our world-famous E&E. A true expression of the richness and character of the celebrated region.*