

WILLUNGA CREEK WINES



WILLUNGA CREEK 2005 BLACK DUCK CABERNET ~ MERLOT

Vintage

Season 2005 in McLaren Vale was fairly typical, with good winter rains leading to a long, moderate ripening period. Occasional bursts of summer heat ensured even flavour development and good varietal fruit flavours. Our vineyards, elevated slightly at the base of the Willunga escarpment, enjoy cooling evening breezes that maintain the fruit in excellent condition until harvest.

While the Cabernet Sauvignon was widely considered to be outstanding throughout the McLaren Vale region in 2005, our Merlot was not far behind, showing terrific soft and rich flavours.

Description

This is a delightful, easy-drinking style showing pronounced perfumed aromas of sweet dark berry fruit and hints of dark chocolate with subtle oak. The palate is full and complex, displaying well-integrated fruit with long, grainy, cedary oak tannins which linger on to a firm and dry finish. This blend of two classic varieties has been crafted to be easy-drinking in style, combining the best of each variety for your sensory enjoyment.

Technical

Variety:	95% Cabernet Sauvignon 5% Merlot
Region:	McLaren Vale, South Australia
Titrateable Acid:	6.29 g/L
pH:	3.45
Alcohol:	14.5% Alc/Vol

Awards

★★★★ ~ James Halliday's Wine Companion 2007-08

WILLUNGA CREEK WINES

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WILLUNGA CREEK WINES



WILLUNGA CREEK 2005 BLACK DUCK CABERNET SAUVIGNON

Vintage

A typically good growing season in McLaren Vale during 2005 had some vignerons crowing that it was 'the vintage of the decade'. For us, and our Cabernet Sauvignon in particular – it probably was!

Yield was down compared to normal, but the fruit was of such spectacular quality we were convinced to release a straight, single varietal wine for the first time. We machine harvested a total of 8.5 tonnes and after vinification the wine was consigned to a mix of new and prior-use French and American oak hogs-heads for eighteen months maturation, before final blending of individual barrels and then bottling.

Description

This wine is a deep, inky red colour, with intense aromas of blackcurrant and green capsicum predominating. Mouth-filling fruit flavours of red berry and spice, creamy vanillan oak and long soft tannins finish off a palate that is full and firm. This stunning red will continue to improve over the next three to five years.

Technical

Variety:	100% Cabernet Sauvignon
Region:	McLaren Vale, South Australia
Titratable Acid:	6.36 g/L
pH:	3.44
Alcohol:	14.5% Alc/Vol

Awards

★★★★1/2 ~ James Halliday's Wine Companion 2007-08
Bronze Medal ~ 2007 Royal Sydney Wine Show

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WILLUNGA CREEK 2005 BLACK DUCK MERLOT

Vintage

A cool winter with soaking winter rains followed by a mild and protracted ripening period before occasional bursts of summer heat, led to fruit of very pronounced flavour development with excellent natural acid balance. While still on the vine our winemakers were excited about the potential of this year's fruit.

At harvest time our Merlot showed exceptional colour and was machine picked in the 3rd week of March, at around 14.5 °Baume. We achieved about 5 tonnes in total, which was a little less than average.

Description

Awarded a Gold Medal in London in 2007, the judges described this wine as:

"Attractive, spicy, concentrated briary fruit, excellent concentration and balance. Enormous length with a long silky finish. Excellent."

What more could we possibly wish to add?

Technical

Variety:	100% Merlot
Region:	McLaren Vale, South Australia
Titratable Acid:	5.84 g/L
pH:	3.54
Alcohol:	14.5% Alc/Vol

Awards

Gold Medal ~ 2007 London International Wine Challenge

★★★★ ~ James Halliday's Wine Companion 2007-08

Top of Class ~ Winestate Merlot Tasting,
June/July 2007 Issue.

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WILLUNGA CREEK 2005 BLACK DUCK SHIRAZ

Vintage

Our Shiraz vineyard on the slopes of the Willunga range is blessed by its deep, rich slatey soils, prevailing maritime climate, rainwater from our winter-fed dam and sympathetic vineyard management practices that make use of organic mulches and an otherwise minimal interventionist approach. Just like our vineyards for other varieties. The reward is consistently good quality fruit that expresses honest varietal fruit character in grapes of good colour and natural acid balance. 2005 was one of those special years where everything just seemed to come together perfectly.

Description

This rich and full-bodied wine combines aromas of distinctive black pepper with hints of cherry and berry spice. A very complex profile follows, displaying soft, nutty flavours in harmony with the developed palate structure. Rich and long tannins leave a warm and intense mouth-feel that lingers pleasingly on the palate.

Technical

Variety:	100% Shiraz
Region:	McLaren Vale, South Australia
Titrateable Acid:	6.37 g/L
pH:	3.54
Alcohol:	14.5% Alc/Vol

Awards

★★★★ ½ ~ James Halliday's Wine Companion 2007-08

★★★★ ~ Top of Class ~ Winestate Shiraz Tasting,
June/July 2007 Issue

Bronze Medal ~ 2007 London International Wine Challenge

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WILLUNGA CREEK 2005 OUT FOR A DUCK SHIRAZ

Vintage

For most of McLaren Vale's history as a grape growing district, Shiraz has featured as the backbone of the region. It thrives in the micro-climates and soil conditions found here and produces densely coloured, richly flavoured wines. Good soaking rains in winter followed by a mild spring/summer period and then a late burst of heat in mid-March led to fruit of intense flavour with good natural acid balance.

This wine enjoyed two years of maturation in a 20:80 mix (new:prior use) of French and American oak hogsheads, before the final blend was assembled and bottled.

Description

This label is part of a series by artist Graham Middleton that celebrates Australia's lifestyle and sporting achievements. Sought after by collectors, only a limited quantity is released each vintage.

This wine is rich and full flavoured, with spicy, peppery Shiraz notes on both the nose and palate. Smooth and silky with long-lasting flavours, it has been made to enjoy in the next five years and represents exceptional value drinking.

Technical

Variety:	100% Shiraz
Region:	McLaren Vale, South Australia
Titrateable Acid:	3.67 g/L
pH:	3.54
Alcohol:	14.5 Alc/Vol

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WILLUNGA CREEK 2006 BLACK DUCK SAUVIGNON BLANC

Vintage

Sauvignon Blanc is a variety that has been shown to be particularly well-suited to the McLaren Vale region. It is especially good in the cooler micro-climate zones, where evening sea breezes brought on by the maritime conditions have the effect of cooling the berries and concentrating varietal fruit flavours. These flavours tend towards the tropical fruit and gooseberry end of the spectrum rather than grassy, herbaceous characters.

In 2006 the weather conditions provided Sauvignon Blanc fruit of exceptional quality, with delicate and elegant flavour profiles and good acid balance.

Description

The Sauvignon Blanc was machine harvested at optimum maturity and then underwent cool and controlled fermentation in stainless steel. The absence of oak treatment, followed by early bottling enhances the freshness and fruit characters in the wine.

The result is a most appealing, crisp dry white with just a hint of residual sweetness to make this an absolute delight to enjoy while in its youth.

Technical

Variety:	100% Sauvignon Blanc
Region:	McLaren Vale, South Australia
Titrateable Acid:	x g/L
pH:	x
Alcohol:	x Alc/Vol

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