



2005 PRETTY SALLY ESTATE CABERNET SHIRAZ

Varietal:	<i>63% CabSauv, 37% Shiraz</i>	Alcohol:	<i>14.7%</i>
Vintage:	<i>April 2005</i>	pH:	<i>3.43</i>
Vineyard:	<i>Pretty Sally Vineyard</i>	Total Acidity:	<i>6.7 g/l</i>
Region:	<i>Central Victoria</i>	RS:	<i>0.42 g/L</i>
Production:	<i>4,800 cases</i>	Total Sulphur	<i>54 mg/L</i>
Barrels:	<i>Primarily French oak barrels</i>	Winemaker:	<i>John Ellis</i>
Release date:	<i>May 2008</i>		

Vintage Description

2005 was an extraordinary year across Central Victoria. This is not to say it was all smooth sailing, but we had no unexpected circumstances in the vineyard. The vines followed a very predictable pattern through each season. We had beautiful flowering and fruit setting. The sunshine was plentiful, offering steady heat. We did, however, experience another year of lower than expected crop levels due to the continued drought conditions. We had average rainfall of 450 ml. Our well water is pumped into a reservoir to make up for some of the shortage in rainfall. Our yields were lower than expected (under 2 tons per acre) for this 2005 vintage, resulting in extremely concentrated fruit. As seen in our previous 5 vintages, the elevation and maritime climate enable us to reach strong brix levels balanced by excellent acidity. A winning climatic combination to develop wines of great depth with vibrant acidity.

Winemaking

This wine is made with all estate fruit, blending our shiraz (37%) with cabernet sauvignon (63%). The concentration of the fruit and resulting complex wine are the result of our aggressive pruning and fine barrel aging. The wine was aged for 18 months in primarily French oak barrels (Seguin Moreau alliers wood) and a much smaller percentage of American oak. Barrels were 20% new and 80% second use.

Tasting Notes

Our Estate Cabernet Shiraz blend offers the finest expression of our single vineyard Cabernet and Shiraz fruit. Aromas of dark fruit and spice give way to a pallet that is richly textured, offering layers of plum, black currant, and baking spices with shades of pepper and cumin. The tannins are well integrated and the acid moderate, providing lift to this full-bodied blend. To complete the package, the wine finishes with dark fruit and exotic spice.

About Pretty Sally

Pretty Sally Vineyard, established in 1996, is family owned and operated. The vineyard is located 40 miles north of Melbourne in Central Victoria, Australia's historical winemaking region and site of the 1860s gold rush. Bordering the famous Pretty Sally Hills, the estate consists of 110 acres planted to vines. Maritime breezes and moderate elevation (1100 feet) make this a temperate site with a long growing season, resulting in wines with elegance, great depth and European in style. Sustainable, earth-friendly farming is strictly implemented, with a relentless focus to manage a "clean" vineyard to yield pure wines. We farm to less than 3 tons/acre to encourage intensity and character.

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