

CLAYMORE

WINES

Clare Valley

2006 Walk on the Wild Side Shiraz Viognier

WINEMAKER	David Mavor
GRAPE VARIETIES	95% Shiraz 5% Viognier
REGION	100% Clare Valley
COLOUR	Youthful deep purple with blue black hues.
BOUQUET	Very lifted on the nose with juicy jammy berries, sweet fresh oak and hints of dried apricot.
PALATE	Fine grained tannins support spiced cherry fruit and plum flavours with some charry oak. It is this savoury oak and dark berries that remain in the mouth – a medium to full bodied red still very youthful but showing the potential to become a silky, juicy little beast.
GENERAL	This is really a wine that is made in the vineyard as we harvest the Shiraz and Viognier parcels simultaneously, run them through the crusher together and then ferment together allowing the Viognier to have maximum impact on the tannin and flavour structure of the Shiraz.
SERVE	Try this at room temperature paired with rustic pork and fennel sausages on mash with caramelised onions.
ALC	15.1%
pH	3.37
TA	8.03g/L

