

# tasting notes

## Shiraz 2005

### WINEMAKER

Bob Cartwright (Consultant)

### REGION

Margaret River Single Vineyard

### COLOUR

Rich red appearance highlighted by bright purple hues.

### NOSE

White pepper with spice and black fruit.

### PALATE

With lifted spicy fruit, this well balanced wine displays sweet, perfumed, dark cherry characteristics with some charred cedar and cherry oak carrying through to layers of velvety tannins.

### FOOD

This cool climate Shiraz will be perfect for a nice seasoned venison fillet with some char-grilled asparagus.

### CELLARING

Cooler climate berry and white pepper characters are the hallmark of Rosa Glen fruit making this wine a pleasure to drink young, yet further complexity can be achieved with cellaring up to 5 years.

### VINTAGE NOTES

With a slowly maturing crop the fruit was picked from vines bearing at 7T/Ha in mid April 2005. The fruit was crushed and fermented on skins, with the fermentation of the last sugars completed in barrel. Maturation was in French (approx 70%) and American oak (30%) for 12 months before fining and bottling under screw cap. The wines received 12 months bottle maturation prior to release.

### ALC/VOL

14.5%



### Seasoned Venison with Char-Grilled Asparagus & Micro-Leaf Salad

#### Ingredients

1 venison fillet or loin (450g)  
2 teaspoons bush tomato seasoning  
1 tablespoon extra virgin olive oil

#### Char-Grilled Asparagus

200g asparagus  
2 tablespoons lemon myrtle-infused olive oil  
Salt and pepper

#### Micro-leaf Salad

60g micro leaves (baby salad leaf)  
2 teaspoon Dijon mustard  
1½ tablespoons lemon myrtle infused olive oil  
½ lemon, juiced  
salt and pepper to taste

#### Method

1. Preheat grill plate to hot.
2. Sprinkle venison with native seasonings and rub with olive oil.
3. Sear all over until well browned on the outside.
4. Remove from heat, cover with foil and rest for at least 10 minutes.
5. Slice and serve with char-grilled asparagus and salad.

Venison, as a very lean meat, is best kept very rare to ensure maximum tenderness

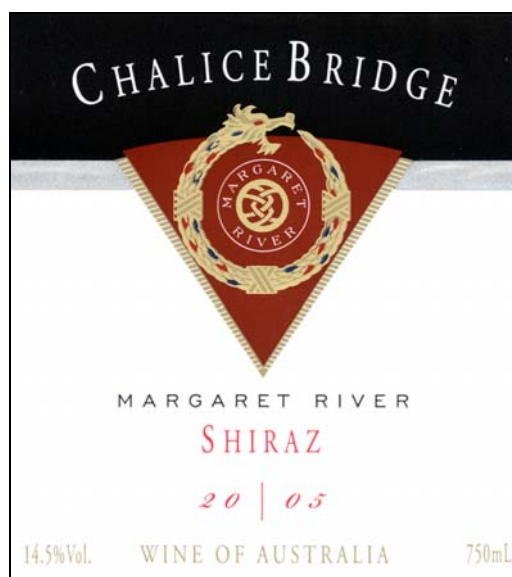
#### Char-grilled Asparagus

1. Snap ends off asparagus and cook on a heated, lightly oiled grill plate (or barbecue) for about 5 minutes or until browned and tender.
2. Serve drizzled with olive oil, season to taste.

#### Micro-leaf Salad

1. In a medium-size mixing bowl, whisk to combine mustard, lemon oil, lemon juice and season to taste.
2. Just before serving, toss baby leaves in dressing.

James Halliday 2009 Australian Wine Companion - 5 Star Winery



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