



Colour: Blackened purple/crimson.

Nose: Low altitude of aroma. Soft and elegant exhibition of black raspberry and grilled meat, blue berry muffin, dark milk choc, liquorice, coffee, choc cake, incense, cinnamon, freshly baked Christmas cake, iodine, graphite and crushed rock. Relatively closed nose in contrast to mouth filling flavours, although continually evolving in the glass.

Palate: Overall a vividly intense concentration of characters although it remains trapped in the tannin. An atypical Astralis that is slightly more savoury profiled than recent 03 and 05. Cascades of flavour roll along the most refined and sublime expression of Syrah in the cellar. Varietal characters driven by ripe, precisely focused tannin structure that fills your mouth with thousands of finely grained particles- from the moment after consuming: the flavors glide from one to another and the texture remains.

Alcohol: 14.5%



REGION: Clarendon, McLaren Vale: 10 kms N/E of McLaren Vale and 250 metres higher above sea level. We pick 2-3 weeks later than McLaren Vale and enjoy longer, milder, more consistent ripening conditions.

CONDITIONS: The 2006 vintage in Clarendon is best surmised as a Mediterranean finish to what was otherwise a typical Australian summer. The earlier onset of Autumnal coolness slowed ripening towards the end of the harvest season and enhanced colour development and enriched skin thickness ensued. The Astralis vineyard is dry grown in loamy, clay soils. Hand picking took place over several passes to ensure optimal ripeness of the fruit.

WINEMAKING: Low yielding, dry grown 85 y/o vines are hand picked thereby culturing whole berry, wild yeast fermentation. This increases the retention of the grape's varietal essence and minimises bitter tannin extract. All pressings are returned to the barrel and bottled onsite without fining or filtration.

MATURATION: 18 months, 100% brand new, tight-grained French Oak. Barrels are finally hand selected by winemaking team.

GRAPE VARIETY: 100% Syrah

CLOSURE: Cork

BEST DRINKING: 20015-2050

TECHNICAL: Alc/Vol: 14.5% TA: 5.5 g/Lt pH: 3.5

PRODUCTION: 7,800 Bottles

WINEMAKER: Roman Bratasiuk
