

TORTOISE CREEK

2007 SHIRAZ

GARD, FRANCE

Grape Varietal:

100% Shiraz

Origin/Location:

The grapes were grown at the estates of Domaine Castan in Cazouls les Béziers and Domaine Clotte Fontane in Salinelles, both located in Gard.

Winemaking:

Each estate picked the grapes at their optimal sugar and ripeness in order to obtain full-bodied wines loaded with fruit and very gentle tannins. Grapes were destemmed and then crushed. Fermentation and maceration took place in tank and lasted three to four weeks. Part of the blend was aged in 100% new French oak.

Producer Focus:

“2007 is our best vintage yet! The crop was very low and a cool August allowed a slow ripening of the grapes in perfect healthy conditions. Those two factors are producing some of the most aromatic, fruit forward wines I have seen in years.”

Xavier Roger, Tortoise Creek

Tasting Notes:

A well-balanced Shiraz displaying a deep purple-red color. Blueberries and cherries can be found on the nose with a full, round palate and a peppery finish.

Food Pairing:

Enjoy with barbecued chicken, ribs, stews, red meats and hard cheeses.

Reviews:

“...Its nose features black cherry jam, along with faint suggestions of smoke and crushed stone often associated with this region. Soft in texture, its pure simplicity of lightly-cooked black fruit suggests a hint of sweetness.” — *Wine Advocate, August 31, 2008*

