



T A M B U R L A I N E



2008 MARK DAVIDSON NORTH BORE SHIRAZ

Varieties: 100% Shiraz

Wines made from Shiraz (also known as Syrah) are often powerfully flavoured and full-bodied. The variety produces wines with a wide range of flavour notes, depending on the climate and soils where it is grown, as well as other viticultural practices chosen.

Region: Orange Wine Region, New South Wales

The high altitude cool climate vineyards produce a unique style of Australian Shiraz.

Bouquet: Red currants, raspberry with some hints of pepper.

Palate: Soft, sweet, raspberry and black cherry flavours with gentle tannin.

Serving Suggestions: An excellent accompaniment to lamb and Mediterranean style casseroles.

Alcohol: 13.5%

Sulphites: Minimal Sulphites used

A minimal amount of natural sulphur dioxide has been added to this wine as a natural preservative.

Fining: Egg white - To ensure maximum clarity in our wine we used naturalegg white as a processing aid.

TA: 6.8 g/L pH: 3.32 Residual Sugar: 0.7g/L

Harvest date: April 2008

Oak: 8 months in 300L French and American oak barrels

Quantity Bottled: 3100 cases **Bottled:** May 2010

Cellaring: 7 yrs+ in a cellar <20deg C

Tamburlaine: Since our establishment in 1966, Tamburlaine has strived to produce the best quality wine while at the same time, caring for our natural environment. In 1998 we decided to convert our vineyards to organic production. The result is not only better tasting wines, but also a cleaner environment from our sustainable viticultural practices. Tamburlaine is Australia's largest certified organic wine grape producer.

Tamburlaine has a **5 red star rating** in James Halliday's Australian Wine Companion; his highest rating.