

Groom

PREMIUM AUSTRALIAN WINES

Variety:	Zinfandel
Vineyard:	Kalimna "Bush Block"
Appellation:	Barossa Valley, South Australia
Vintage:	2006
Maturation:	11 months, American Oak Hogsheads (18% New)
Alcohol:	14.5% V/V
pH Acid:	3.58 .65gm/100ml
Production:	447 cases (227 cases Imported)

This is our first Zinfandel release into the USA. The wine is produced from our estate vineyard in the Kalimna area of the Barossa Valley. This area is home to some of Australia's greatest Shiraz vineyards. Known for its unforgiving soils we felt it a perfect site to help pioneer the Zinfandel grape into Australia. The vines were grown in a traditional head-trained method, commonly referred to as "bush vines" in Australia. This training produces lower yields and more concentrated berries. Portion of the bunches were allowed to slightly raisin to further complex the flavors.

A very unusual grape variety for Australia, this new release has produced quite a unique wine. The nose is unmistakably Zinfandel. Spicy aromas along with red fruits and pomegranate predominate, complexed further with raisiny notes from the riper zinfandel grapes. The color is a vibrant red/purple showing nice depth. The wine is medium bodied and structured with bright acidity, finishing with evident but soft tannins. Great with pasta, red meat and cheese. We recommend enjoying it now and for the next 10 years.



2111 Mill Creek Road P.O. Box 811 HEALDSBURG , CA 95448
phone (707) 431 8711 fax (707) 431 2711 e-mail lisa@groomwines.com

VINEYARD INFORMATION

Appellation	Barossa Valley
Sub Appellation	Kalimna
Acreage	8 acres
Training	Head trained (bush vines) 1-1.5 ft crowns
Pruning	3 spurs (2 buds) 2 canes (10-12 buds) cut off at veraison
Clone	C.11.V.7 Came from 3 cuttings imported into Australia CSIRO from Davis in 1967
Rootstock	Own roots
Soils	Drift sand 1 ft depth on red clay - 10% slope Deep ripped at planting 3ft x 3ft x 3ft deep

WINEMAKING

Harvest Date	April 18 th , 2006
Maturity	24.5 brix (13.6 be) TA .699 gms/100mls pH 3.54
Fermentation	Small stainless steel traditional upright fermenters 2 pump overs per day Rack and Return every second day to maximize extraction and induce gentle aeration. Temperature peak to 86 then fermented at 72 2 weeks on skins to dryness
Maturation	11 months in small barrels
Bottling	April 26 th 2007