

## DogRock 2009 Vintage Wines



**2009 DogRock Riesling** — a lovely floral wine that is still looking young but with just a hint of bottle age. It is very well at present with excellent palate depth and soft acid finish. Will continue to evolve and age nicely.



**2009 DogRock Tempranillo** – the 2009 Tempranillo was from a hot year so the tannins are long and savoury, but the varieties character. The wine is just starting to soften with lovely spice and cherry and a long silky finish. Will continue to develop and will be exceptionally good drinking in 2014 – 2018.



**2009 DogRock Shiraz** — still very tight and a young wine and will not be released to the public other than to club members and selected on-premise venues. Unfortunately in 2009 we only harvested half a tonne of fruit which equates to 35 dozen bottles of wine. Will be a very rare wine.



**2009 DogRock Grenache** – the 2009 Grenache suffered a similar fate to the Shiraz in that only 400 kg of fruit was harvested. For those with 2009 Grenache, the wine is classic DogRock style with soft tannins, luscious red fruit and a long fruit sweet and savoury finish in a European style. A great wine but almost impossible to find.



**2009 DogRock Pedro's Sparkling Red – Not yet released (due Sep. 2011).** The wine is a blend of Tempranillo and Shiraz and has the trademark DogRock lifted red fruits and soft fine tannin finish.



**2009 DogRock Degraes Road** – this wine has been available at cellar door only but will be released to all consumers in September 2011. Made to our European style the wine is right on the mark with vibrant red fruit, elegant palate and amazing depth and complexity. Due to the very low volume year, similar volumes to Shiraz and Grenache were made and will be very hard to find. Already a Trophy and multiple gold medal winner.

### 2009 Vintage season comments

The 2008/2009 season started warm in December and got hotter still in January and early February leading up to black Saturday on February 9<sup>th</sup>. The saving grace was that post heatwave the weather cooled and into March we had near perfect ripening conditions. Yields were exceptionally low after the stress of the summer and very low volumes of high quality wines were made. Given the low yields, harvest was also early and all varieties were picked by March 20<sup>th</sup>. The dry summer also allowed little to no disease pressure and apart from some persistent crows and water requirements the season was easy to manage.