



## 2007 Fortified Shiraz

The Anvers Vintage Fortified Shiraz uses grapes from our award winning estate block in the Adelaide Hills. These grapes are picked then fermented for 3 days before undergoing fortification with brandy spirit to retain residual sweetness. The resulting wine, with around 18.5% alcohol and 70 grams of sugar per litre, is then aged in old barriques until a harmonious balance of sugar, alcohol, acidity and tannin is achieved.

Made in the same style as the long-lived Vintage Port wines of Portugal, the Anvers Fortified Shiraz Vintage 2007 has an extensive life ahead. Whilst this wine can be consumed now by the hedonistic, it is only after cellaring for 10-15 years that the true potential of this Fortified Shiraz can be experienced.

### Tasting Notes

An inky crimson red in colour, alluring perfume accents to the aroma underpinned by ripe blackberry and exotic anise notes. Richly textured on the palate with powerful black fruit flavours in the company of dark earth and pepper. The long finish provides a hint of brandy spirit warmth with a refreshing sweetness and layers of soft, pliant tannins. Drink now to 2028.

**Bottling Date:** April 2008

**Release Date:** May 2008

**Production:** 5472 bottles

**Winemaker:** Kym Milne MW

**Closure:** Cork

**Alcohol:** 18.5%