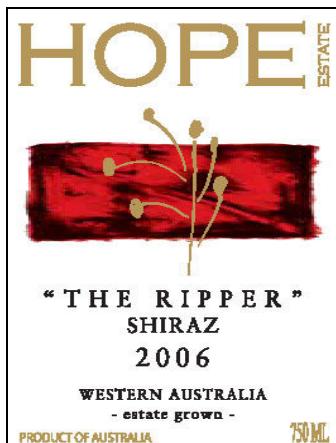


HOPE ESTATE



2006 Hope Estate "The Ripper!" Shiraz

100% Estate Grown - 100% Family Owned

Hope Estate has 28 hectares of vines at Donnybrook, in the Geographe region of Western Australia. The shiraz grapes are crushed on the west coast and then transported by truck across the Nullabor Plains to the Hunter Valley on the east coast where they are fermented and bottled. The must is chilled for this three day road trip and arrives with amazing colour and tannin extraction.



Picked

March 2006



Bottled March 2008



Oak

50% French oak and 50% American oak

Fermentation and maturation for 12-15 months



Analysis

Alcohol 14% pH T/A 6.9 g/L Residual Sugar 4.1 g/L



Appearance

Inky dark red with purple hue.



Aroma

Lifted generous blackberry characters with both white and black pepper.



Bouquet

The oak fermentation and maturation have enhanced the peppery and spicy characters of the wine. Whilst the open ferments have increased the fruit intensity there is upfront oak leading to intriguing complexity.



Palate

Huge berry fruit, spicy nutmeg and chocolate characters fill the palate. The oak is well balanced with acidity leading to a long finish of persistent fruit, fine grained tannins and cool climate mintyl notes.



Food Marriage

This full bodied shiraz will complement a big steak or rich lamb dish.



Serve

Room temperature – 14 to 16°C, or slightly chilled.



Cellaring

Drink now or leave to develop for up to 5 years.



Winemaker

James Campkin



Michael Hope's Notes

"The Ripper" is a wine that I'm immensely proud of. The extended cold maceration can be seen in the vibrant colour and tannin structure of the wine. While exhibiting the classic Aussie shiraz plum and spice characters there is a deep elegance to the wine from the West Australian climate. Truly a Ripper!