

CHAMPSAUR

Since 1886



2005
Homedale

Shiraz

750ml
HAND PICKED
HAND PRUNED VINES
GROWN AND VINTAGED IN MUDGEE

2005 *Shiraz*

In 1886 Australian winemaking pioneer, Joseph Bernard Reymond, planted vines and built his winery at Wandary Lane on the banks of the Lachlan River near Forbes in central western New South Wales. He named his enterprise Champsaur and produced fine wines, winning a gold medal in the Paris Exhibition of 1890.

Today that family tradition of winegrowing is carried on by the fourth generation, with the great grandson of J. B. Reymond growing Champsaur wines on the deep red basalt and quartz gravel soils of the northern end of the Mudgee valley at Homedale, Eurunderree. Here the soils, aspect and an elevation of 500 metres combine to enable red wines of quality to be grown.

The press depicted on our label was installed at Champsaur in 1886 and is still going strong.

A gold medal winner in the 2006 Mudgee wine show. Pretty major vintage 2005, pretty major wine has resulted. Hand picked fruit from our low yielding Mudgee Shiraz vineyard was crushed and fermented in traditional open vats. Careful turning of skins by hand and constant pumping over followed by an 8 day post ferment skin contact has resulted in this classic dry red. Maturation was in second and 3rd use American oak for 14 months.

Aromatics of blood plums and anise with an earthy undertone are followed by a surprisingly elegant palate with fine grained tannins and well integrated American oak. Strictly a winter wine in its youth - correct cellaring will show benefits for 5-8 years.

Bill Washington - Winegrower

Champsaur is the registered trademark of Champsaur Pty Limited
ACN 051 987 538

'Homedale', Eurunderree via Mudgee.
Please visit us at www.champsaur.com.au

15.0% ALC/VOL

Produced and bottled by Champsaur Pty Ltd
Homedale, Mudgee 2850

Preservative (220) Added
Approx. 8.9 Standard Drinks

WINE OF AUSTRALIA