



CERAVOLO ☒ ABN 99 078 306 582 ☒ SUITE 16, 172 GLYNBURN ROAD ☒ TRANMERE ☒ SOUTH AUSTRALIA 5073  
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 THE CERAVOLO VINEYARDS ARE ON HIGHLY PRIZED TERRA ROSSA RED SOILS OVER LIMESTONE ON THE FERTILE ADELAIDE PLAINS  
 IN SOUTH AUSTRALIA. FIFTY YEARS AGO, THE CERAVOLO FAMILY MIGRATED FROM CALABRIA IN THE 35°N. PARALLEL IN THE SOUTH OF  
 ITALY TO A NEW LIFE IN THE 35°S. PARALLEL IN AUSTRALIA. OLD WORLD TRADITION MEETS NEW WORLD WINEMAKING EXPERTISE.

**LATE-HARVEST VINTAGE RESERVE “The Raconteur” 2006 SHIRAZ**

**ADELAIDE PLAINS**

**ESTATE-GROWN - SINGLE VINEYARD**

*Bronze Medal – 2007  
 London International  
 Wine Challenge*

*A luscious, fruity, dark magenta, hand-crafted, fortified dessert wine.  
 Aromas of chocolate coated raisins and spicy nuances of  
 caramel, fig & leather layered in a deep, concentrated and  
 warming palate. Soft, dry tannins and a smooth lingering finish.*



**Late Harvest**

We set aside some of the best rows in our premium shiraz vineyard for our 2006 *Late Harvest* Vintage Reserve Shiraz.

The selection and ripeness of the grapes at harvest are the major contributors to the lusciousness in the final wine. We left the grapes on the vine for 4 to 6 weeks after the harvest season to over ripen, which concentrated the flavours, colour and the grapes' natural tannins. Late-ripening also increases the sugar level which adds to the alcohol level of the wine.

**Winemaking, Fortification and Maturation**

*This hand-crafted wine is the result of the art of the winemaker gently balancing the flavours and colour while retaining sweetness*

When the grapes came into the winery, they were gently crushed and fermented on skins for 4-6 days. Over extraction was avoided. The ferment was then pressed lightly and the juices set aside.

Fermentation stopped when the wine was fortified with brandy spirit. *Addition of spirit also retains the wine's sweet fruitiness and richness, and adds the character to develop its fortified vintage style. Fortification also increases alcohol content – usually between 17% and 20% vol.*

After fortification, the wine was clarified and transferred to mature in old French Oak hogshead barrels. Complexity and colour developed during the year-long maturation.

*Gradual evaporation of water from the wine during this time also concentrates the flavours and integrates acidity and sugar.*

**Serving and Cellaring**

This Vintage Reserve Shiraz is now ready to be enjoyed young or will gain further complexity after bottling. Cellar as with a fine red wine.

The young wine shows its true purple and magenta colours – evolving with age into a mellow ruby amber red.

The primary shiraz fruit flavours combine with the brandy spirit for an intense, rich and full flavoured middle palate. The rich, drying astringency from the fruit tannins of the ripe grapes ensures there is no cloying sweetness on the finish.

As with most good wines that are not over filtered, this wine may show a sediment or crust. Decant if preferred. Serve at room temperature.

Great with Stilton and strong matured cheeses, dark chocolate, rich fruit cake, for macerating summer berries or luscious for lingering over coffee.

18.0% ALC/VOL

*“rac-on-teur” A witty, skilful, entertaining story teller*

This Australian Vintage Reserve Shiraz tells its own story ... and is just ripe for when it's time to tell tall stories.