



*Wicks*  
E S T A T E

2007 EMINENCE



## INTRODUCTION

**The idea for the Eminence was born from a desire to produce a very limited release red wine from vintages of exceptional wine quality; displaying the character, structure and finesse to be worth considering as our flagship wine, a wine worthy the title 'Eminence'.**

To create a wine of such distinction we hand selected only the most outstanding barrels from our finest parcels, culminating in a wine rich in character and finesse.

The 2007 Eminence is a blend of Shiraz (75%) and Cabernet Sauvignon (25%), with a high proportion of this wine being matured in new French Barriques for 12 months. A supremely stylish wine, with rich fruit flavours, long supple tannins and an elegant oak persistence, the Eminence drinks well now, but will reward patient cellaring.

## VITICULTURE

100% Adelaide Hills, South Australia

Individual parcels selected

Single Vineyard

Estate Grown

## VINIFICATION

A number of our Shiraz and Cabernet Sauvignon parcels were identified early on as being of exceptional quality. Aiming for a high proportion of whole berries, the fruit was destemmed into various sized open fermenters, then pumped over or plunged twice daily during fermentation. Following 12 months maturation in French oak Barriques, each barrel was assessed and rated, with the aim of reflecting the very best that the vintage had to offer. Once identified, these select few barrels were reassessed, with only a chosen few making it through to the final blend.

## MATURATION/BOTTLING

The Eminence Shiraz/Cabernet was matured for 12 months in new (60%) and second use French Barriques from a range of renowned cooperages such as Seguin Moreau, Vicard and Radoux.

## CELLARING

Whilst drinking well currently the 2007 Eminence will develop gracefully, and reward patient cellaring.

## TECHNICAL DATA

Alc/Vol 14.6%v/v

pH 3.62

RS <2.0 g/L

TA 6.05 g/L

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