

Faber Vineyard

*Faber Vineyard was established in 1997 by well-known winemaker John Griffiths.
The dream is to grow regionally distinctive grapes and craft wines that are rich and flavoursome.*

2005 RESERVE SHIRAZ

Swan Valley, WA

It is dark purple in colour – still a pup. The nose is big and brooding, with typical Swan Valley plum fruit, hints of licorice, tar, mocha, you name it, it's there. The taste is massive and intense, rich and plush with sweet fruit, Xmas cake, blueberry and cedar. Beautifully full flavoured, with an achingly long palate, it has a powerful backbone of silky tannins, but the richness of the fruit is almost overwhelming. Eventually it finishes, powerful yet soft, and the flavour lives on for minutes.

What a wine. Despite nearly two years in oak, the fruit totally dominates. This is an iron fist in a silky glove. This wine has not even begun to show any development. It will improve, become more complex, and open out for many, many more years to come. What ever you do, make sure you have some of this in your cellar!

2005 was a warm and humid season, with consistent sea breezes. The fruit was hand harvested from rows 11 to 20 on the 14th of February and stacked in the cold room. It was crushed on the morning of the 15th and almost 30 percent of the free run juice bled off. On the 17th it was inoculated to commence fermentation. Between the 15th and the 25th the must was pumped over about every 6 hours to ensure adequate extraction of colour, flavour, and tannins from the skins. On the morning of the 25th the remaining free run wine was pumped off, and the next afternoon the skins were pressed out – this small fraction of the total volume was the Reserve. On the 4th of March the wine was racked off its lees into new Mercurey hogsheads. It completed malolactic fermentation in barrel and was sulphured and racked again on the 7th of June. It then stayed put in those barrels until the 6th of December 2006 when it was racked out, settled and hand bottled on the 14th. Pretty simple really – harvest, 10 days fermentation, 21 months in a barrel, then bottle!

Trophy & Gold Medal: *Australian Small Winemaker's Show, 2008*

Silver Medals: *Qantas Wine Show of Western Australia, Mt Barker & Swan Valley Wine Shows, 2007*

"Fabulous lush and rich shiraz, it's warm and friendly on the palate with masses of dark chocolate and ripe savoury, earthy plum. This would be the slickest and most stylish of this wine yet released. Still has the depth and fruit concentration but there is another level of sophistication."

94 Points

Ray Jordan's WA Wine Guide, 2009

