

# STEP RD

At Step Rd our award winning wines not only reflect our winemaking philosophy, they reflect the essence of who we are. Dedicated to bringing you cool climate wines with a strong regional edge, Step Rd delivers contemporary wines with unique varietal character, persistence and finesse.

**Passionately vibrant – crafted with spirit.**



**VINTAGE**

2007

**REGION**

Langhorne Creek

Established as a premium wine-grape producing region as far back as 1860, Langhorne Creek is one of Australia's oldest wine regions. Deep, rich alluvial soils enhance grape quality, producing Shiraz of great character, style and elegance.

**COLOUR**

Deep plum red centre.

**BOUQUET**

Plum, blackcurrant and mocha with cedary oak characters and spice.

**PALATE**

Rich, dark berry fruits and savoury characters. Firm structured tannins with great length and oak balance.

**WINEMAKING  
TECHNIQUES**

Grapes are picked on both colour and flavour development, then crushed and fermented for 7-10 days at around 20 degrees. Small open top fermenters are used with hand pumping over and rack and returns to ensure optimum extraction of tannins and colour.

The ferment is then softly pressed using an airbag press, so we do not extract the bitter tannin, producing a fruit driven style of wine. Once pressed the wine is transferred into a combination of French and American oak where it undergoes natural malolactic fermentation. Following maturation the wine is blended and prepared for bottling.

**ALCOHOL**

14.5%

**PH**

3.72

**ACIDITY**

6.3 g/L

**SUGAR**

1.2 G/F

**MATURATION**

13 months in new and one year old hogsheads, 80% American, 20% French.

**WINEMAKER**

Justin Coates

**AWARDS**

Silver & Best in Class – IWSCompetition 2010  
Silver – Decanter World Wine Awards 2010

**FOOD MATCH**

Rack of lamb with roasted pumpkin.