

Di FABIO ESTATE
'OAKLEY ROAD'
Vineyard

2007 Shiraz



Winemaker:	Goe DiFabio
Viticulturalist:	Tony DiFabio
Region:	McLaren Vale, South Australia
Variety:	Shiraz
Blend:	'Oakley Road' Vineyard
Analysis:	pH: 3.4, T/Acid: 7.07 g/l, Alc: 14.5% ^{v/v}
Colour:	Deep brick red with hints of purple hews.
Aroma:	Intensely rich aromas of ripe mulberry and black cherry fruits with underlying hints of smoky cedary oak.
Palate:	A powerful fruit driven style showing intense berry fruits of mulberry and blackcurrant with soft vanillin oak finishing, with a long and firm full flavoured palate.
Serving	
Suggestions:	Best served with char grilled red meats and strong cheeses. Recommended serving temperature is 16°C.

History: The DiFabio family has a long history of grape growing and winemaking dating back to the family's Italian origin. Giovanni and Maria DiFabio purchased their first house and 40 acre vineyard in the mid 1960's, which became the family home for many years until moving to 'Oakley Road'. Our family now owns approximately 140 acres all situated in the McLaren Flat and Blewitt Springs area of the famous McLaren Vale region.

Topography: 'The Oakley Road Vineyard' is situated in the heart of the McLaren Flat township, adjacent to the winery. This unique strip of land boasts well-drained sandy soils, gravelly ironstone clays, picturesque views and cool sea breezes; all of which combine to consistently produce high quality fruit.