



TASTING

As always, there's lots of upfront flavour in the Chortle's, with ripe plums, dark berry, liquorice and vanilla aromas wafting from the glass. The palate certainly packs a punch, too, with concentrated flavours of these aromas supported by toasty oak and a firm acid/tannin structure. It lends itself nicely to bull boar sausages or scotch fillet from the barbeque.

Drink now or over the next 2 to 4 years.

DISTRIBUTORS:

Victoria: Vintners Pty Ltd (03) 9872 5775

New South Wales: Yarra Valley Wine Consultants (03) 9873 5567

Released: July 2011 RRP: \$18 bottle

BlackJack 2009 Chortle's Edge Shiraz

VINEYARD & VINTAGE

Made entirely from grapes grown in the Bendigo district. The 2008 Chortle's Edge is a blend from grapes grown at Turner's Crossing Vineyard at Bridgewater, and the Fielding Family vineyard near Blackjack Vineyards at North Harcourt.

A warm-to-hot, dry summer produced another early, short, sharp vintage that started in late March and was finished by April 3. Vintage conditions were warm and very pleasant, in stark contrast to the 2008 "vintage from hell".

The earlier-than-usual start to vintage was at least partially due to a reduced crop load — down by 20-25 per cent on our average.

All fruit harvested was in excellent condition, with absolutely no disease issues.

WINEMAKING

Fermented in traditional open fermenters, hand plunged, and aged in mainly two-to-four-year-old small American oak barriques, for about 18 months. Malo-lactic fermentation usually occurs in barrel. No finings and minimal filtration at bottling.

ANALYSIS

Harvested: March 2009

100 per cent shiraz

Bottled: March 2011

pH: 3.40

Acidity: 6.5g/L

Volatile Acidity: 0.421g/L

Alcohol: 14.5%



BlackJack Vineyards

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