



*La Lune*

MOUNT BENSON



**LA LUNE**  
**Shiraz 2006**  
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The La Lune range showcases wines which express true regionality and varietal distinctiveness with each vintage.

2006 provided ideal conditions for excellent fruit production, delivering low to medium yields, and produced wines displaying warm and well-balanced fruit characters. The wine was fermented in open top concrete tanks with minimal winemaking intervention and hand plunged twice daily, before extended maceration on skins for two weeks. It was matured in new French oak barriques for two years. Production is limited to around 250 dozen or ten barriques.

Aromas of dark fruits and spice are complemented by hints of black and white pepper, while the palate is supple and spicy with a dry lingering finish.

**Alcohol/Volume**  
14.0%

**Peak drinking**  
Now – 2016

**Serving suggestion**  
Pork fillet with apricot glaze

"...(a) spicy, hearty, lively Hermitage-style shiraz with its volume jigger on full blast... Eminently sensible, utterly delicious... 93 points."  
Philip White, *Adelaide Independent Weekly*, 13 June 2008