



# Fifth Leg

## old dog new tricks

### Shiraz Grenache Tempranillo 2009

Where does Fifth Leg come from? Fifth Leg was born from the Devil's Lair cave - a famous archaeological site not far from the Devil's Lair winery - where fossilised remains of a Tasmanian tiger were found, together with a mysterious extra leg. Seriously. True story.

Introducing the 2009 Fifth Leg Old Dog New Tricks Red, which introduces Tempranillo to traditional blending partners Shiraz and Grenache. Who said you can't teach an old dog new tricks?

Shiraz provides the backbone to this wine, with plenty of red berry flavours. Grenache adds a savoury, spicy edge. Tempranillo completes the package providing length and fine tannins.

Fifth Leg Old Dog New Tricks - serious wine in a fun package.

## Winemaker Comments Mireille Hewlett

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### Vineyard Region

From Western Australia, with the core of the blend sourced from Margaret River and Geographe regions.

### Vintage Conditions

A very wet winter was a welcome beginning for the 2009 vintage. Hail in spring damaged budburst while warmer conditions during summer saw harvest occur earlier than anticipated, but ripening slowed in late March and early April. The overall crop was down approximately 20% but overall quality was very pleasing.

### Technical Analysis

**Harvest Date** March 2009

**pH** 3.46

**Acidity** 6.10g/L

**Alcohol** 14.0%

**Residual Sugar** 0.4g/L

**Bottling Date** February 2010

**Peak Drinking** Now to 2013.

### Grape Variety

Shiraz (73%), Grenache (17%), Tempranillo (10%).

### Maturation

The majority of this wine was matured in French oak barrels (20% new, 50% seasoned) and the remainder was unoaked to retain fruit freshness.

### Colour

Vibrant purple with a solid core.

### Nose

Lifted red berry fruits, dark cherries and spicy notes are framed by balanced, savoury oak nuances.

### Palate

Bright juicy raspberry notes are on-song from Shiraz. Grenache adds some spice and red cherry while Tempranillo kicks in at the end finishing with long, supple tannins - A seamless palate with excellent oak and fruit integration.