

PREMIUM AUSTRALIAN WINES

Variety: 100% Shiraz

Appellation: Barossa Valley, South Australia

Vintage: 2004

Maturation: 15 months, 100% American oak hogsheads

(25% new, 60% 1-year old, 15% 2-year old)

Alcohol: 13.93% V/V

pH Acid: 3.55 6.45gm/litre

Production: 992 cases

Overall, the 2004 vintage in Australia proved to be quite a challenge for winemakers and viticulturists. A roller-coaster ride, in fact. After the drought conditions of 2003 the high winter rainfall that followed was most welcome. We were off to a great start, and our hopes soared. In contrast, December, mid-season for vine growth, was the hottest we had seen in 10 years. January brought mild, windy weather but was followed by searing heat in February. Thankfully toward the end of the month the heat wave broke, and the rest of the vintage saw cool, sunny days that allowed the fruit to ripen slowly under much more gentle conditions. Harvest itself was late, well into April.

The 2004 Shiraz typifies our desire to allow the vineyard and the climatic conditions of the year to be expressed in the resultant wine. This wine is deep and rich in color, interestingly exhibiting characters of white and black peppercorn, classic characteristics of Shiraz grown in cooler climates. This is representative, along with slightly lower p/h and alcohol content, of the mild, cool finish to the season. The wine is earthy with plum undertones and has beautiful, natural acidity evident on the finish. This is a delicious food friendly wine that will age for many years. Enjoy!

