

Groom

PREMIUM AUSTRALIAN WINES

Variety:	100% Zinfandel
Appellation:	Barossa Valley, South Australia
Vintage:	2003
Maturation:	12 months, 100% used American oak hogsheads
Alcohol:	15.8% V/V
pH Acid:	3.9 .64gm/litre
Production:	220 cases

This is the first release of Zinfandel produced from our estate vineyard in the Kalimna area of the Barossa Valley. The vines were head-trained, commonly referred to as “bush vines”. This training produces lower yields and more concentrated berries. Portion of the bunches were allowed to slightly raisin to maximum flavour.

An unusual grape variety for Australia, this first release has produced a unique wine with lots of alcohol stuffing. The color is brick red as opposed to the vibrant purple of shiraz. A rich, spicy, raisiny nose with a well structured medium palate, finishing with evident but soft tannins. Although the wine is dry, trained palates may detect an apparent sweetness attributed to the higher alcohol and berry concentration. Great with pasta, red meat and cheese, we recommend enjoying it now.



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