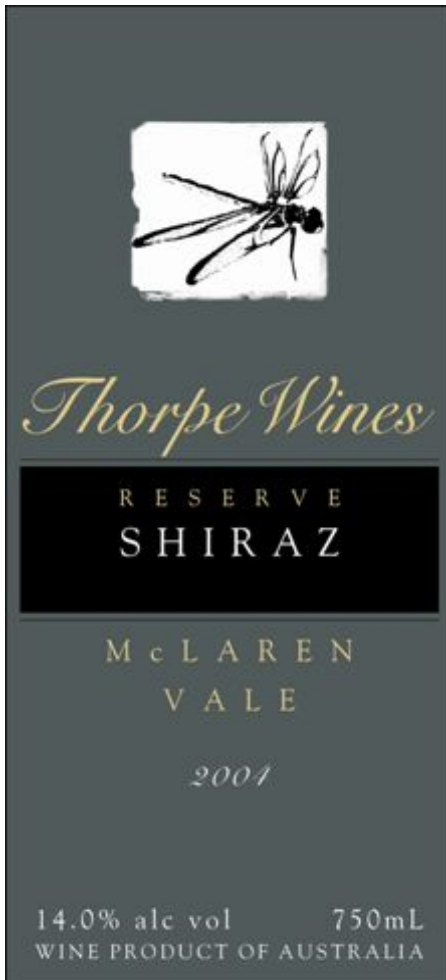


# TWI

TURNER WINE IMPORTS



The 2004 growing season was mild and cool offering a great environment for flavour development. While crops were slightly larger than in 2003, fruit quality was great and flavour concentration excellent.

Harvested in early March the fruit was transported immediately to the winery where it was crushed, de-stemmed and inoculated with a selected yeast strain. Open ferments, were conducted to enhance texture and colour in the wine. Ferments were hand plunged 3 times daily to gain maximum extraction of colour, flavour and tannin.

The must was pressed sugar remaining in the skins and transferred to stainless steel to settle. The wine was then transferred to 50% new French oak, 20% new American oak and the balance to 1, 2 and 3 year old oak . Malolactic fermentation was carried out in oak to enhance mouth feel. After 15 months maturation the wine was racked, and bottled unfiltered.

Bottled in April 2004, the 2004 Reserve Shiraz is deep red with purple hues. It offers concentrated red berry fruit and sweet basil aromas. The palate is full bodied and opulent, but, with elegant structure. Raspberry and dark cherry over savoury notes and nutmeg dominate this stylish wine.

Great with Venison.

Cellar potential 7 - 10 years.

**Geographical Indication:** McLaren Vale

**Variety:** 100% Shiraz

**Alcohol:** 13.7% v/v

**Cellaring Potential:** 7 - 10 years

**Picking Date:** March 2004

**Sugar at Picking:** 13.7 Baume

**pH:** 3.47

**Total Acidity:** 6.8 g/L

**Residual Sugar:** 0.8 g/L

**Bottled:** April 2005