



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. Cool fermentation, between 21 and 25 degrees Celsius was conducted to optimise colour, flavour and tannin extraction.

The must was pressed sugar remaining in the skins and transferred to stainless steel to settle. The wine was then transferred to 20% new French oak, 10% 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 Shiraz is deep red with purple hues. It offers raspberry and sweet basil aromas. The palate whilst full bodied is elegantly structured. Raspberry and plums over basil, cloves and pepper dominate this stylish wine.

Great with Roast fillet of beef.

Cellar potential 5 – 7 years.

Geographical Indication: McLaren Vale

Variety: 100% Shiraz

Alcohol: 14.0% v/v

Cellaring Potential: 5 - 7 years

Picking Date: March 2004

Sugar at Picking: 13.6 Baume

pH: 3.45

Total Acidity: 6.9 g/L

Residual Sugar: 0.8 g/L

Bottled: April 2005