

2003 SHIRAZ

THE FRUIT FOR THE 2003 GNANGARA SHIRAZ HAS COME PRINCIPALLY FROM VINEYARDS IN MARGARET RIVER AND GEOGRAPHE, WITH A SMALL PARCEL FROM PEMBERTON. FRUIT WAS CRUSHED DIRECTLY INTO ROTATRY FERMENTERS AND FERMENTED TO DRYNESS. THE WINE WAS PRESSED THEN RACKED AND SELECTED BATCHES WERE AGED IN AMERICAN BARRIQUES FOR SIX MONTHS.

Appearance: Deep red with violet hues

Nose: Lifted black cherry and raspberry fruit, with dark chocolate and spice with subtle oak nuances.

Palate: A medium bodied mouth-filling wine with ripe soft tannins. Plum, cherry and red berry flavours are well integrated with cedary oak and a touch of spice that finishes with length and persistence.

Oak treatment: 6 months in American oak

Alcohol content: 13.5% ALC/VOL.

Cellaring: Up to four years from vintage

Food match - everyday: Sausages and mash with onion gravy.

Food match – special occasion: Veal saltimbocca with peperonata and polenta

