



2003 SHIRAZ

The 2003 vintage period was characterised by warm days and cool nights. The fruit was harvested in the cool of night and immediately crushed to static and rotary fermenters. The resulting juice had great depth in colour and excellent fruit flavour retention with carefully managed tannin extraction that has contributed to the texture and weight of the palate. Once dry the wine was pressed off skins and transferred to barriques where malolactic fermentation was completed. The wine was racked every 3 months during the 18-month maturation period, with parcels kept separate to add complexity on blending.

Appearance: Deep magenta with purple hues.

Nose: Fragrant aromas of ripe black cherry and berry fruits, with savoury nuances, chocolate, and clove spice combined with toasted coconut oak.

Palate: The 2003 Shiraz has elegant, refined plum and dark berry flavours with green peppercorns and an alluring complexity. Partial barrel fermentation has added stylish and well-integrated oak. The soft, silky tannins are typical of Margaret River Shiraz and contribute to the wines velvety texture, and lingering finish.

Oak Treatment: A mixture of new, one and two year-old American barriques. The wine was allowed to finish fermentation in oak and was matured for 18 months.

Alcohol content: 14.5% ALC/VOL.

Cellaring: Up to six years from vintage.

Food match - everyday: Veal Goulash.

Food match – special occasion: Margaret River venison with a cranberry demi-glaze, crushed kipfler potatoes, and roasted beetroot.

