



Reserve Stevens Shiraz (2002)

Wine	Reserve Stevens Shiraz
Region	Hunter Valley
Range	Reserve Range
Grape	Shiraz
Current Vintage	2002



Description

Good winter rain. Cool, mild growing conditions until mid January. Fine, warm to hot weather, until the end of vintage. The Hunter Valley had probably the driest 2000 vintage in Australia. The 2000 vintage was one of ideal weather conditions: it has produced wines of a different style to the past two years. They have more fullness of flavour and lift on the nose and front palate, but behind them is all the wonderful tight acid structure and low pH that will give them the ability to live in the bottle.

Tasting Notes

Dark red and just starting to show the brick coloured hues of bottle age. Lifted spicy berry aromas and subtle vanillin oak sweetness on the nose. This wine has the ripe sweet fruit, tight fine acid and integrated tannin structure of a classic Hunter Shiraz.

Information

After fermentation in the traditional, hand plunged, open vats the wine was transferred into oak for malolactic fermentation and 9 months maturation before racking and bottling. French barriques were used for 45% of the blend and the remaining 55% went into newer large oak casks – the 2250 litre oak casks which Tyrrell's are renown for. These large oak vessels serve to give the wine a subtle lift of oak flavour, but do not dominate the structure of the wine so that the characters that the vineyard imparts are enhanced and not hidden.

History

Tyrrell's Reserve Stevens range includes two award winning, bottle aged wines, a Semillon and Shiraz, sourced from what are regarded as some of the finest old vineyards in the Hunter Valley owned by George and Neil Stevens of Pokolbin. These hillside vineyards, called Glenoak and Old Hillside, feature rich and unusually coloured purple ochred clay loams. The vines, some of which were planted in 1865, may in fact be the oldest still producing vines in Australia, yet still yield a crop of incredibly rich fruit. A benchmark Hunter Valley Shiraz, which has been enhanced further by four years bottle ageing prior to release.

Serving Suggestion

A classic wine of this nature is best suited to equally classic food accompaniments such as Beef Wellington, Chateau Briand or a rustic winter casserole. The complex, almost gamey tones will also match well with game dishes such as venison with field mushrooms or duck confit.

Vital Statistics

pH: 3.64 Acidity: 6.940 g/L Alc/Vol: 13.50%

