

# 2004 Reserve Shiraz



## Appearance

Intense vibrant purple, black colour.

## Bouquet

Lifted complex aromas of berry, cherry, blackcurrant fruit, chocolate and mocha with subtle integrated oak complexity of vanilla and cigar box

## Palate

The palate has lashings of fruitcake, rum & raisin and chocolate. The structure is very rich, thick and concentrated with a well integrated full palate and ripe complex fruit.

## Winemaking

Sourced from selected premium McLaren Vale vineyards with predominantly Bay of Biscay soils. Harvested when fruit flavours, grape tannins and acids reached maturity. Fermentation on skins was for 7 - 10 days with a proportion of the wine (30%) completing fermentation in barrel. Maturation of fruit from each vineyard was considered and completed in specialized oak from a range of coopers from France, Europe, USA and Australia. Maturation was for 18 months in both new and used oak barrels. Barrel by barrel selection during all stages of fermentation and barrel maturation to ensure only the best Shiraz barrels were selected for the final blend.

## Alcohol

14.5% by vol.

## pH

3.5

## T.A.

6.5g/L

## Ageing Potential

Drinking best up to 2012. This wine can be decanted for up to 2 hours prior to consumption. Our Shiraz is an exquisite accompaniment for full flavoured food, but is sufficiently complex and satisfying to be savoured on its own.

## Awards

The Hyatt/Advertiser South Australian Wine of the Year Award 2006  
 The Hyatt/Advertiser Shiraz of the Year Award 2006  
 Trophy for Best Five Australia Wide Shiraz Wines Southern NSW Wine Show 2006  
 Trophy for CSU Graduate Red Wine Southern NSW Wine Show 2006  
 Trophy for Best CSU Graduate 2004 Vintage Dry Red Wine Southern NSW Wine Show 2006  
 Excellent Classification, Langton's Classification of Australian Wine IV  
 Selected in Top 12, International Shiraz Alliance 2006  
 Gold Medal, Decanter World Wine Awards 2006  
 Gold Medal (Class 5) Southern NSW Wine Show 2006  
 Gold Medal (Class 87) Southern NSW Wine Show 2006  
 Blue Gold Medal (Top 100) Sydney International Wine Competition 2007  
 Silver Medal, Wine for Asia 2006  
 Silver Medal, Royal Queensland Wine Show 2006  
 Silver Medal, Sydney Royal Wine Show 2006  
 Bronze Medal, International Wine & Spirit Competition 2006  
 Bronze Medal, McLaren Vale Wine Show 2006  
 Bronze Medal, Wine & Spirits Asia Challenge 2006  
 Bronze Medal, Royal Melbourne Wine Show 2006  
 Bronze Medal, National (Canberra) Wine Show 2006  
 Bronze Medal, Royal Hobart Wine Show 2006  
 4 & ½ Glasses, Rating 93, Penguin Good Australian Wine Guide 2007  
 4 & ½ Glasses, Rating 93, James Halliday Wine Companion 2007  
 95 Points, Rating 2 (Gold) Jeremy Olliver Australian Wine Annual 2007

## Viticulture

Paul Watts & Nick Wiltshire

## Winemakers

Chris Dix & Scott Zrna

