



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.

Viticulture

Paul Watts & Nick Wiltshire

Winemakers

Chris Dix & Scott Zrna

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