



2000 Shiraz

REGION
Margaret River

GRAPE VARIETIES
86% Shiraz
7% Cabernet Sauvignon
6% Malbec
1% Merlot

INTRODUCTION

Fruit for the Shiraz was sourced from the Vasse Felix Willyabrup vineyard, the Heytesbury vineyard at Koorup and a Vineyard at Yallingup, all sub-regions of Margaret River. The first Shiraz vines in Margaret River were planted at Vasse Felix's original vineyard at Willyabrup in 1967 in red gravel loams over clay sub soils.

Cyclonic weather that affected the Great Southern Region fortunately missed Margaret River, ensuring the 2000 Vintage was a good one. The vineyards in Yallingup and Koorup were picked at ripe sugar levels of 13.5 – 14.6 Be, with ripe aniseed and liquorice flavours. The Willyabrup vineyard was picked at 13.6 Be with spicy, plum and cherry flavours.

WINEMAKERS COMMENTS

A deep red colour in the glass with purple hues. The Shiraz has a dense, attractive and complex nose with fresh uplifted primary fruit characters of dark plum, violets, cherry liqueur and aniseed combined with savoury earthy overtones. Well-integrated oak offers a malty / mocha dimension to the nose.

The palate is soft and supple with medium fruit intensity. Rich and rounded fruit components on the plate are typical of quality Shiraz. A well-structured wine with sweet toasty edges, balanced well by fruit and acid. Tannins provide a velvety / suede -like mouthfeel adding to the length and structure of the wine, finishing with nutty characters derived from the sweet American Oak.

This wine is drinking well now and has the potential to develop over the next 5 – 7 years

TECHNICAL DATA

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|----------------|-----------------------------|
| Winemakers | Clive Otto and Will Shields |
| Harvested | March 2000 |
| Wood | 100% New American Oak |
| Bottled | August 2001 |
| Alcohol | 14.6% |
| Total Acid | 7.0g/l |
| pH | 3.49 |
| Residual Sugar | 0.2g/l |

The Wine that started Margaret River