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## 2002 SHIRAZ

winemakers	Clive Otto & David Dowden	alcohol	14%
harvested	April 2002	total acid	7.6 g/L
wood	New American and French oak	ph	3.37
bottled	September 2003	residual sugar	0.48 g/L

## REGION

Margaret River

## GRAPE VARIETIES

92% Shiraz

4% Cabernet Sauvignon

3% Malbec

1% Merlot

## INTRODUCTION

A very cool vintage in 2002 resulted in most of the Shiraz fruit for this wine being sourced from the northern sub-regions of Margaret River.

The sugar levels were quite high and good acidity helped with the overall balance of the wine. After partial fermentation in rotary fermenters at relatively cool temperatures of 25°C, the wine was pressed off and completed fermentation in new American and French barriques. Malo-lactic fermentation also occurred in barrel and the wine matured for 16 months before blending.

## WINEMAKERS COMMENTS

A very deep and vibrant ink-red colour, this 2002 Shiraz promises a rich and satisfying drop. The nose is very perfumed and lifted with hints of blue berries, spice, chocolate and pepper – there is no denying that it is Shiraz!

The palate is elegant but powerful and concentrated. Flavours of freshly picked blueberries and bitter chocolate, spice and pepper follow on the palate. An elegant and crisp palate showing fine structure with gently extracted tannins. The oak flavours are well integrated and serve to provide a long dry finish.

A wine that will increase in complexity with 5 – 7 years of cellaring.