

2003 SHIRAZ

winemakers	David Dowden	alcohol	14.5 %
harvested	April 2003	total acid	7.8 g/L
wood	French and American oak – 12 months	ph	3.38
bottled	August 2004	residual sugar	0.7 g/L

REGION

Margaret River

GRAPE VARIETIES

95% Shiraz

5% Cabernet Sauvignon

INTRODUCTION

A warm dry spring and warm to hot conditions leading up to vintage in a low yielding year led to an extremely early and compressed vintage. Excellent colours, high sugar ripeness, and lower acidities were a feature of the 2003 vintage.

While sugar levels were quite high, good acidity helped achieve overall balance in the wine. After partial fermentation in rotary fermenters at the relatively cool temperatures of 25⁰C, the wine was pressed off and completed fermentation in new American and French oak barriques. Malolactic fermentation was allowed to proceed in barrel before a maturation period of 16 months and subsequent blending.

WINEMAKERS COMMENTS

Deep and vibrant crimson red in colour, the 2003 Shiraz is a wine loaded with character. The nose is complex and beguiling with notes of ripe blackberry and blueberries drawing the taster in, ahead of a cedar and earthy cinnamon spice infused oak backdrop.

Power and finesse are the key attributes on the palate, with flavours of fresh blueberries, blackberry and plum coming to the fore. Well balanced with cedar, spicy oak flavours and a hint of licorice, the wine is elegant and crisp with a depth of flavour which leaves the taster craving more. Finely structured, tight knit tannins lead into the long and satisfying finish.

A wine that will continue to increase in complexity with 3 – 5 years of cellaring.