



VASSE FELIX

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## 2004 SHIRAZ

winemakers	David Dowden	alcohol	14.5%
harvested	March/April 2004	total acid	6.8 g/L
wood	49% French 51% American – new & old Overall 23% new oak and 77% old	ph	3.4
bottled	December 2005	residual sugar	0.49 g/L

## REGION

90% Margaret River

10% Frankland River Vineyard (Great Southern)

## GRAPE VARIETIES

99% Shiraz

1% Viognier

## INTRODUCTION

2004 vintage in Margaret River was near perfect for reds in terms of both quality and yield. A cool spring/summer promoted slow growth and highly concentrated fruit flavours, while the long warm late autumn ensured ideal sugar/acid/alcohol ratios. Veraison occurred early February and the Shiraz grapes benefited from a heat wave late March which accelerated the flavour and sugar ripeness. After March, temperatures were moderate and autumn was dry, allowing the grapes to reach a natural optimum ripeness.

The 2004 Vasse Felix Shiraz is testimony to the quality of fruit and degree of ripeness from the 2004 harvest.

## WINEMAKERS COMMENTS

Fruit was harvested at optimum ripeness, with parcels fermented separately and assessed individually to achieve correct tannin and colour extraction. Small batch fermentation and hand plunging resulted in greater finesse and balance, before the wine was pressed off a small basket press for gentle extraction and integration of tannins. Other parcels were fermented in rotary vinomatics and pressed off using a pneumatic membrane press. The wines were allocated between new and old French and American oak for secondary (MLF) fermentation. The wines were matured in barrel for 16 months prior to being blended, fined and filtered.

Deep crimson in colour with purples hues.

A very complex yet attractive nose of dark cherries, exotic spice and savoury earthy notes with an underlying bitter chocolate/mocha character. The aromatics are deeply concentrated with rich brambly fruits yet contained by fine white pepper, cloves and freshly milled ground spice characters. This wine shows great varietal definition with a complex array of flavours for Shiraz. The oak offers some dusty/toasty depth but is entirely secondary. The palate delivers sweet dense ripe fruit of cherries and turkish delight but well harnessed by fine tannins and some structural French oak. Long seamless wine with good mouthfeel and powdery texture. Full-bodied and powerful, this wine is designed to age over the next 8-10 years.