



*Margaret River Western Australia*

## 2003 Shiraz

Alc/vol: 13.5%      pH: 3.6      TA: 6.6 gm/L

Residual Sugar: Dry

### Winemaking:

Fermentation in overhead fermenters was followed by an optimal period of skins contact before pressing. The wine was matured in oak barrels for over 12 months prior to bottling.

### Tasting Note:

A rich spicy cool climate style with well-integrated oak. There are plum, cassis and black berry aromas plus pepper and mixed spice on the palate.

### Food:

Enjoy with roast lamb, game, Italian pasta dishes, or slightly chilled in summer.

### Awards:

Bronze Medal                      2005 NSW Cool Climate Wine Show

