



Margaret River Western Australia



2001 Shiraz

Alc/vol: 13.5% **pH:** 3.65 **TA:** 5.8 gm/L

Residual Sugar: Dry

Winemaking:

Unirrigated Shiraz vines ripened late in 2001 with a good crop producing deep colour, bright berry flavours and balanced acidity. Optimal fermentation techniques ensured good colour and flavour extraction, which was further enhanced by extended skins contact. The wine was matured in selected old and new oak for 14 months prior to bottling.

Tasting Note:

A rich, spicy elegant wine with well integrated oak. Plum cassis and black cherry aromas are complimented by varietal characters of pepper and mixed spice on the palate. This wine will mature and develop gracefully in the bottle for 5 years.

Food:

Enjoy with winter roasts, light game, and Italian pasta dishes.

Awards:

Bronze Medal 2002 Australian Small Winemakers Show, Qld.