



Margaret River Western Australia

2002 Shiraz

Alc/vol: 13.5% **pH:** 3.6 **TA:** 6.0 gm/L

Residual Sugar: Dry

Winemaking:

In 2002 a low crop ripened over the long summer producing a deep ruby colour with ebony tints, bright berry flavours and balanced acidity. 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. This wine will mature and develop gracefully in the bottle for 5 – 10 years.

Food:

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

Awards:

★★★★	2005 Winestate Magazine
Bronze Medal	2004 Royal Hobart Wine Show
Bronze Medal	2004 Australian Small Winemakers Show, Qld

