



TECHNICAL DATA

The Adelaide Hills has now proven it can make truly exciting spicy Shiraz. The key is careful site selection, low yields and restrained use of oak. The blend component from the warmer sub-area of Macclesfield gives structure and richness, whilst Balhannah contributes spiciness and perfume. A vibrant, modern interpretation of Australian Shiraz.

Vineyards

Sourced from the warmer, drier parts of the Adelaide Hills around Macclesfield and low yielding Shiraz from Balhannah, near the Shaw + Smith winery.

- Generally soil structures in the region are shallow red/brown loam over schist and clay
- High density vine plantings – 2700-5500 vines per hectare
- Hand pruned, vertical shoot position canopies
- Yields restricted to 1.8kg per vine. This is essential in achieving concentration
- Hand picked

Vintage 2002

Outstanding vintage. A long, cool and dry summer combined with low yields produced wines with fine fruit concentration and weight. A great year for whites and a very good year for reds where yields were low.

Winemaking

Hand harvested bunches were crushed and fermented on skins in stainless steel fermenters with regular pumping over to extract colour, flavour and tannins. Matured in new (1/3) and older French oak barriques for 14 months to retain fruit integrity and brightness.

Alcohol: 14.9%
Residual Sugar: dry
Total Acidity: 6.5 g/l
pH: 3.43

Vinified and bottled at the Shaw + Smith winery.



WINE REVIEWS

HUON HOOKE

Good Living, Sydney Morning Herald, March 23, 2004:

"Marvellous flavour, great intensity and concentration, voluminous ripe blackberry and spice aromas."

JAMES HALLIDAY

Wine Companion 2005 Edition

94 points

★★★★★

"Star anise, plum and blackberry aromas and flavours; fine; neatly balanced oak; silky tannins."

MAX ALLEN

The Weekend Australian Magazine March 20 - 21, 2004:

"...an absolute winner: it starts pretty, perfumed, elegant, then builds to a rich, seductive crescendo".

JANCIS ROBINSON

jancisrobinson.com, February 2004:

"...gulpably delicious. The UK restaurant trade has been lapping it up."

WINE & SPIRITS MAGAZINE - USA

93 points

CAMPBELL MATTINSON

Gourmet Traveller WINE, July 2004:

Red Hot wines:

"I'm not a great fan of new wines fronting up at such a high price, but this is worth it."

JANE MCQUITTY

The Times, (London) February 2004:

"...delicious, perfumed, plummy spice."