

## shiraz 2000



### Vintage Comments

Vintage 2000 began with an early budburst starting speculations of an early vintage. Cool days and nights with adequate rainfall allowed vines to grow unstressed; flowering and fruit set was still early. As the warmer summer months came upon us, the weather remained cool and dry creating a long, even ripening phase. This resulted in most varieties being picked later than expected and quality levels - especially in reds - to also be higher than average.

### Harvest Data

Date harvested: 7-4-2000  
Baume: 13.4  
pH: 3.78  
Acid: 5.33

### Wine Making

The Shiraz fruit was harvested cool during the night to assist with the cold pre-ferment maceration. The must was inoculated with yeast and fermentation allowed to reach 25 degrees during the peak. Towards the end of fermentation some of the wine was drained off into new AO barriques to finish fermenting in barrel. The balance of the wine was drained and pressed before dryness and allowed to dry out and go through MLF in tank. The wine was aged in new and used American Oak barriques for 12 months before blending and bottling.

**Winemaker** Warren Proft

**Region** King Valley 100%

**Colour** dark cherry red with some crimson hues

**Nose** classic white pepper with lifted raspberry and sweet vanillin oak

**Palate** the full round palate has flavours of ripe plums and berries backed with pepper and spice; velvet tannins slowly build as the wine passes over the palate to give a dry & pleasing finish

**Food** venison and aged beef

**Cellaring** drink now or age 8 yrs+

**Alc/Vol** 13.7%