



2004 GRAVE'S GATE

Shiraz (100%)

Adelaide (Adelaide Hills, Kangaroo Island) 100%

Wine Analysis

Winemaker	Neville Falkenberg
Alcohol	14.0%
Oak	3-4 year old French and American oak
Acid	6.6 g/L
pH	3.45
Residual Sugar	2.2 g/L
Sulphur	95 mg/L

In the Vineyard

A very mild summer followed by a warm autumn prior to harvest ripened up the grapes to perfection. This excellent varietal Shiraz was selected from premium vineyards in the Adelaide Hills and Kangaroo Island harvested at optimum levels of sugar (13.8 baume). Great fruit flavours and medium acid level initiate softness in the final wine.

In the Winery

Fermentation on skins for 10 days has extracted all the rich colour and flavour from the grapes and produced a flavoursome style with soft texture. The wine was matured in French and American Oak for 18 months and is ideal to drink now with a wide range of meat dishes including lamb, duck and gamey dishes.

In the Glass

Colour – Medium to dark brick red.

Bouquet – Aromas of ripe plum and mulberry are delightfully fresh and not dominated by the oak which is quite subtle. The earthy, mocha coffee and chocolate flavours also lift the bouquet by adding a pleasant sweetness.

Palate – Rich Shiraz flavours are derived from the fertile soils and deliver a silky velvety smoothness that is typical of the true Aussie style. The wine has also developed a liquorice, caramel and forest floor tranquility that lingers on past the back palate and finishes clean with gentle puckering tannins. The perfect wine for a typical family day around the BBQ.