



2003 KI William's Vineyard

Shiraz (100%)
Kangaroo Island (100%), South Australia

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	November 2004
Alcohol	14.0%
Oak	18 months in 3 & 4 year old American & French Oak
Acid	7.1 g/L
pH	3.37
Residual Sugar	2.4 g/L (Dry)
Sulphur	75 mg/L

In the Vineyard

After several vintages now the vines have settled down to produce outstanding Shiraz from this block, situated in the northern part of Kangaroo Island. Relying on natural rainfall, the 2003 was a warmer than average year with a dry growing season in this maritime climate. The subsequent crop level was low and the grapes were picked at 14 degrees baume.

In the Winery

We transported the grapes over on the ferry immediately after picking, crushed and chilled the must prior to fermentation in open fermenters. The final fermentation was completed in barrel followed by 18 months further oak maturation. Minimal filtration was used at bottling to retain the inherent richness of this wine.

In the Glass

Colour

Intense dark red with inky hues.

Bouquet

An immediate lift of stewed plums, blackberry and mocha chocolate dominate the nose with a subtle vanillin oak marriage expected from maturation in older oak. The earthy and barnyard bouquet is a result of bottle maturation in our cool cellar.

Palate

Ultimately rich and flavoursome, almost outweighing some of its Shiraz cousins from the mainland, this outstanding Shiraz shows some leathery and earthy characters followed by nuances of black olive and rich mulberry jam conserve. The after palate has hints of menthol and soft velvet like tannins, making for a lengthy finish. Great to enjoy with, dare we say, 'a kangaroo fillet' and wild bush tomato sauce.