



2003 THE LEDGE

Shiraz (100%)
Adelaide Hills (54%) McLaren Vale (46%) South Australia

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	November 2004
Alcohol	14.9%
Oak	18 months in 60% Used French Oak, 25% Used American Oak & 15% New American Oak
Acid	6.6 g/L
pH	3.57
Residual Sugar	1.7g/L
Sulphur	82 mg/L

In the Vineyard

The two vineyards selected for the 'Ledge' both display exceptional and individual Shiraz characteristics. The Adelaide Hills vineyard is situated in one of the warmer microclimates, and the weathered 'Ledge' of shale is on a northwest facing slope which produces fruit with incredible flavour and fruit depth. The vineyard in McLaren Vale has 70 year old grafted vines that crop very low yields due to the ironstone soil over limestone base.

In the Winery

Harvested at 14.6 baume the grapes were destemmed and crushed into small open fermenters and hand plunged twice daily for the duration of the 2 week fermentation. The free run and pressings were put together and drained directly to barrels with part of the McLaren Vale going to new American oak. The two vineyards were kept separate for 18 months in oak and blending during the final racking was undertaken in October 2004. Minimal filtration was used prior to bottling therefore a crust may form after several years of cellaring.

In the Glass

Colour Deep brick red with inky overtones around the edges

Bouquet Outrageously complex with nuances of spice, ripe plums, mulberry, licorice and chocolate all combined together with obvious cedary oak and vanillin overtones. Some pleasant earthy and leathery characters are beginning to develop due to bottle age.

Palate Warm and concentrated, rich and full bodied, this is a wine not for the lighthearted. Plenty of dark chocolate, stewed plum and blackberry flavours greet you initially followed by a silky velvet smoothness. The finish is lengthy with full tannins and astringency that will take several years to soften. Put it away for 10 years if you can.