



## TASTING NOTES

### *Background*

The Barossa has a core of grapegrowers of German-Lutheran descent dating back five generations, doggedly continuing the traditions of their forebears. Occasionally one or two parcels of fruit come over the weighbridge that just blow us away; this wine is one such example. The old, low-yielding vines are growing in devigorating Neoproterozoic soils about 542 million years old, ranging from red brown earths to terra rossa. The tiny-berried, fully mature, black shiraz grapes were sourced from grower vineyards in Tappa Pass and Ebenezer and were fermented in traditional open-top vinified and matured for two years in new and seasoned French oak barrels.

A limited-production wine from vintages of superior to excellent quality only.

### *Vintage Description*

After one of the worst droughts in history the soil moisture profile and dams were lower than at the start of winter. Spring was frosty and windy but not overly wet. The frosts in October were bad news for many, although the rains were at least strategic, which resulted in better fruit set than the previous year. The hot, dry and windy weather during summer stressed the vines severely, reducing the berry size and crop. A serious rain event occurred in late February causing some fruit split. 2003 must surely go down on record as being one of our hottest, driest and windiest summers, leading to a smaller vintage of potentially very good quality.

## TAPPA PASS SHIRAZ 2003

### *Exceptional Vineyard Selection*

### *Grape Varieties*

100% old-vine shiraz grown in the Barossa.

### *Wine Description*

Very deep crimson in colour. Sweet ripe aromas of plums, blackberries, and prunes with anise, chocolate and hints of mint and tar. The palate is rich concentrated, lush and intense with a beautiful texture. Complex, with excellent depth and length, finishing with velvety tannins.

### *Cellaring Potential*

Great vintage, drink now to 2013.

### *Serving Idea*

Veal albondigas with white beans.

### *Technical Data*

Harvest date: 14-26 March  
Alcohol: 15%  
pH: 3.43  
Acid: 6.6g/l  
Stelvin cap: Bottled under a Stelvin screw cap to capture the freshness and keeping qualities of shiraz and to protect its purity from cork-influenced off characters.