



TAPPA PASS SHIRAZ 2002

Exceptional Vineyard Selection

Grape Varieties

100% old-vine shiraz grown in the Barossa.

Background

The Barossa has a core of grapegrowers of German-Lutheran descent going 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 Cambrian soils about 540 million years old, ranging from red brown earths to terra rossa. The tiny-berried, fully mature, black shiraz grapes from the superlative 2002 vintage were sourced from grower vineyards in Tappa Pass and Ebenezer and were fermented in traditional open-top fermenters 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

The year 2002 goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy - like winter really. The drizzly cold weather affected the flowering and caused poor fruit set, commonly known as 'hen and chicken', leading to very little fruit. In particular riesling and shiraz, Eden Valley signature varieties, were the worst affected with crop reductions leaving us with less than 20% in some varieties. In addition the season was 2-3 weeks late due to the unseasonable cold weather. With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

Wine Description

Very deep crimson in colour. The bouquet is oozing with sweet ripe blackberries, blueberries and plums with hints of anise, herbs and biscuity oak. A lush fleshy textured wine with excellent weight and structure. Complex, with beautifully balanced intense flavours and velvety tannins.

Cellaring Potential

Exceptional vintage, drink 2006-2016.

Serving Idea

Loin lamb chops, baby lentils and roasted peppers.

Technical Data

Harvest date:	28 March-23April
Alcohol:	15%
pH	3.49
Acid:	6.3g/l