



2004 Shiraz

The Mt Jagged Vineyard produces quality cool climate wines from the Southern Fleurieu region. The vines were established in 1989 in the Mt Lofty Ranges just south of McLaren Vale at an altitude of 320 metres with a mean January temperature of only 19 degrees Celsius.



This cuvee is 98% Shiraz and 2% Viognier that was blended together prior to bottling after each component had been barrel matured. This wine exudes aromas of fresh red berry fruits, spicy pepper and cinnamon. The palate is medium in body but packed with berry fruit flavours mixed with spices and cinnamon with nicely ripened cool climate tannins and a hint of dark chocolate.

Cellaring: Will reward 6-10 years.

Viticulture: 2004 was a warm very long vintage. The low yielding Mt Jagged vineyard set very well at this yield and the fruit was kept on the vine until early May to enable complex flavours to develop.

Vinification: The two parcels were fermented separately and then the wine was kept on skins for approximately 16 days to retain colour, tannins and flavour. The wine was also aged separately in seasoned (100%) French Hogsheads (300lt) for 14 months. After maturation the wine was blended together and then bottled and stored for 6 months before release.

Reviews:

4 ½ Glasses, Clean and aromatic with sweet fruit on the bouquet and like wise on the palate, then fine, savoury tannins; a neat book end.

Rating: 91, Drink: 2012, Price: \$20

James Haliday 2008 Wine Companion
