

THE FRUIT

Shiraz has long been the major variety in the Barossa Valley, and is ideally suited to the district's soils and climate. This rare blend of 93% shiraz and 7% viognier, is 100% Barossa, with the majority of the fruits hand harvested from the Eden Valley vineyards. The 2001/2002 growing season was ideal for producing fruit of great depth, richness and complexity of flavour for this unique wine.

THE WINEMAKING

The fruit was harvested at 13.2 baume. After crushing, the shiraz and viognier juice was transferred together to begin fermentation. Temperatures were allowed to peak at 28C and after primary fermentation, the wine was left on skins for the next 30 days. Light pressings were added back to the free run, then the wine was transferred to one, two and three year-old French barrels to mature for 16 months.

(2002 *Balthasar* SHIRAZ VIOGNIER)

A vibrant cherry red/garnet colour, with delicate floral rose petals and honeysuckle Viognier characters combining superbly with dried fruit and complex spice aromas to create an enticing nose. The palate is soft, approachable and balanced with generous plum, and berry flavours and a hint of white pepper, ginger and cardamom pods, and well-integrated oak and fine elegant tannins. It is drinking well now, and will also cellar well for the next 7 years.

