

THE FRUIT

This is the second release of Shiraz Viognier blend, which Grant has been experimenting successfully with for a number of years. He is looking to produce a Barossa wine using some European winemaking techniques to further enhance the versatility of Barossa Shiraz, for which the area is renowned. The blend is 96% Shiraz and 4% Viognier, with the majority of the fruit sourced from Eden Valley at 14.4° Baume.

THE WINEMAKING

Both varieties were crushed and fermented together on skins. The ferments were pumped over three times a day and at the end of primary fermentation, the wine was left on skins for 30 days to stabilise the colour and extract the natural tannins. After this extended maceration, the wine was pressed in stainless steel tanks, then matured in one, two and three year old French hogsheads for 15 months.

(2003 *Balthasar* SHIRAZ VIOGNIER)

A vibrant cherry red in colour, with delicate floral rose petal, spice and white pepper aromas, this wine is elegant and restrained, with a softer palate than the previous vintage. Well structured, with soft tannins, the palate is mouth-filling and approachable, with delicate berry, spice and pepper flavours, and a long smooth finish. It is drinking very well now, and is an ideal accompaniment to Eastern style spice tangines and curries and will also cellar for the next seven to eight years.

