

THE FRUIT

Shiraz has been the backbone of Australian red winemaking for well over a century. It grows extremely well in the Barossa and has been part of the district's viticulture since grapes were first planted here in the 1840s. The grapes for this wine come from my Filsell Vineyard, which is located on the **deep alluvial soils** of the Lyndoch Valley district in the Barossa. The 1998 vintage was the best I have encountered in more than 30 years of winemaking in the Barossa and produced red wines with enormous depth and concentration of flavour.

THE WINEMAKING

The fruit was fermented on skins for 6-7 days in a combination of open concrete fermenters and closed stainless steel fermenters. Temperatures were allowed to peak at 25-28°C early in the fermentation and then were brought down to about 20°C. To assist extraction of **colour and flavour**, the fermenting juice was pumped over three times a day. Pressing of the skins took place at about 1.5° baumé, and all of the pressings material was included in the wine. Maturation was for 20 months in 60 per cent new and 40 per cent one-year-old American Oak.

(1 9 9 8 *Filsell* **SHIRAZ**).

This is a big, inky-coloured wine with powerful, concentrated fruit flavours and well balanced oak. The principal aromas are of plums, berry fruit and spice, backed by vanillin oak. The palate is soft, rich and velvety, with a firm backbone of tannin under this flesh. This wine will continue to improve for at least 10-12 years if properly cellared and will be drinking well in 15 years time.

THE COMMENTS

"While the oak is part of the style, it has been well controlled throughout. A lovely wine."

James Halliday, The Weekend Australian,
24/07/99

