

#### THE FRUIT

Shiraz is Australia's most celebrated red grape variety and the Barossa is regarded as one of Australia's very best districts for the variety. The grapes for this wine come from my Filsell Vineyard, which is located on the deep alluvial soils of the Lyndoch Valley district of the Barossa. With its numerous **near-century-old Shiraz vines**, it is one of the most respected vineyards in the Barossa.

Above average summer temperatures and below average rainfall resulted in an early onset of vintage resulted in an excellent Shiraz vintage and a well managed vineyard such as Filsell produced excellent fruit with all the Barossa's trademark richness.

#### THE WINEMAKING

The fruit was harvested at about 14–14.5°Baumé. After crushing, the shiraz was fermented on skins for seven to eight days in a combination of open concrete fermenters and stainless steel fermenters. Temperatures were allowed to peak at 28°C early in the fermentation and then were brought down to about 22°C. To assist extraction of colour and flavour, the fermenting juice was pumped over three times a day. To further build the tannin structure of the wine, in 2001 we let the ferment go down to less than 1°Baumé before pressing off skins. All of the pressings material was included in the wine. Fermentation was completed in 40 per cent new and 60 per cent one-year-old and two-year-old American oak. After fermentation, the wine was racked and then returned to the same barrels for 20 months' maturation.

## (2001 *Filsell* SHIRAZ)

*This is a big, full-flavoured wine with purple colour. The 2001 Filsell has concentrated fruit flavours well balanced by the oak. The principal aromas are of raspberry, plums and spice, backed by vanillin oak. This a big, powerful, chewy red with plenty of fleshy fruit covering the tightly grained tannins. While quite approachable as a young wine, the 2001 Filsell Shiraz will continue to improve for at least 12-15 years if properly cellared and will be drinking well for several years after that.*

