

THE FRUIT

The fruit was sourced from the 80 year old Filsell vineyard near Lyndoch which consistently produces grapes with great intensity and concentration. During one of the coolest summers on record, the dry grown Shiraz vines were allowed to gradually ripen into intensely flavoured fruit. This combination produced an excellent 2002 vintage, and an excellent wine.

THE WINEMAKING

It takes about a week to handpick the Filsell vineyard at between 13.5° & 14.5° Baume. The different batches were crushed and fermented separately for better flavour and colour extraction. The juice was then fermented down to 1.5° Baume, then pressed, and transferred to new American and French oak to complete fermentation. After malolactic fermentation was complete, various batches were blended together and returned to the new one and two year old American and French oak to mature for 18 months .

(2002 *Filsell* SHIRAZ)

Deep purple in colour, the nose displays raspberries, concentrated plum characters, tar and integrated vanillin oak. The palate is dominated by raspberry fruit flavours supported by fine grained tannins and a hint of sweet American oak, although there are no overt vanilla or coconut characters. Dark chocolate lingers with a touch of eucalypt due to the cool 2002 conditions. The inclusion of 15 per cent French oak has added a touch of spice to a lengthy finish that rounds off a wine of elegance, richness and finesse. Great structure to cellar confidently for 12 – 15 years if cellared correctly.

