

THE FRUIT

Grant's Filsell vineyard has near century-old vines, which consistently produce fruit of great intensity and concentration. The 2002/2003 growing period was a drier season, with warmer weather just before picking which produced fruit of richness and intensity to make this popular Barossa style Shiraz. The fruit was handpicked at 15° Baume.

THE WINEMAKING

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 20 months.

(2003 *Filsell* SHIRAZ)

Rich, ruby red in colour, with a complex nose of dark berries, oak, chocolate and a hint of raspberries. These flavours follow through to the palate, which is lush and juicy with a big mouth-feel and subtle vanillin characteristics from the American oak and tight, fine grained tannins from the French oak. The finish is long and luscious, and rounds off a wine of elegance and finesse. The wine is drinking well now, and has good cellaring potential for up to 15 years.

