

### *THE FRUIT*

Grant's Filsell vineyard with near century-old vines, is considered one of the best vineyards in the Barossa Valley, and consistently produces fruit of great intensity and concentration.

The 2004 vintage saw near perfect growing conditions with a mild January and warmer February proving ideal for producing fruit with the richness and intensity for a stand-out vintage. The fruit was handpicked at 14° Baume.

### *THE WINEMAKING*

Different batches were crushed and fermented separately for optimum flavour and colour extraction. The juice reached 28°C at the start of fermentation before it was cooled to 20°C. The wine was pumped over three times a day, before being transferred to new American and French oak casks to complete fermentation. The wine was then racked several times, blended and returned to American oak casks for 18 months before bottling.

## *(2004 Filsell SHIRAZ)*

*This exceptional Barossan Shiraz is rich, ruby red in colour, with a complex, perfumed nose of dark berries, oak, rich chocolate and a hint of liquorice. These luscious flavours dominate on the palate, which has a very appealing structure with firm tannins and balanced integrated oak and clean acidity. The finish is long and elegant, rounding off a wine of terrific finesse. The wine is drinking well now, and has cellaring potential for up to 15 years.*

*This wine deserves an equally impressive food match, such as fillet of beef with olive polenta, or smoked venison with a rich tomato chutney.*

