

THE FRUIT

The shiraz for this wine was harvested by hand from 80-year-old vines in our highly regarded Filsell Vineyard, at the southern end of the Barossa, near Lyndoch. These vines produce fruit **with great concentration** and power, especially when it is allowed, as in this case, to ripen to between 14° and 14.5° baumé.

THE WINEMAKING

The grapes were crushed and the juice fermented down to about 2.5-3° baumé on skins in five-to-seven-tonne fermenters for seven days. After pressing, the juice was transferred to new American Oak hogsheads to finish **fermentation**. The wine is then matured in these barrels for 24-28 months before bottling. It is then aged in the bottle for two-and-a-half years before release.

(1995 Meshach SHIRAZ).

With Meshach I am seeking the epitome of the Barossa shiraz style - a big, powerful, intensely rich and robust dry red with the potential to age for 20-25 years and develop enormous complexity. I regard this as the most complete Meshach I have yet released. It shows great length and huge intensity on the mid-palate, with a dry finish but not any sign at all of harshness.

THE COMMENTS

"It is a tremendous wine made for the long haul. Grange and Hill of Grace lovers definitely wouldn't find Meshach out of place in their cellars."

John Fordham, The Sunday Telegraph (Sydney),
26/09/99

