

THE FRUIT

The 2002 Miamba Shiraz is the fourth release under the label and after revelling in an uncharacteristically mild Barossa summer, is the best release yet. As the growing season was one of the coolest on record the varietal characters were allowed to develop to their fullest, ensuring exceptional concentration of fruit flavours.

THE WINEMAKING

The Miamba fruit was picked at 14° – 14.5° Baume. It was pressed and the juice fermented down to 1.5° Baume, then pressed again and transferred to new American oak to complete fermentation.

After malolactic fermentation was complete, the wine was returned to the new American oak barrels as well as one and two year old American oak for a further 18 months.

(2 0 0 2 M i a m b a SHIRAZ)

Deep crimson to purple in colour with rich raspberry fruit at the forefront and smoky oak in the background.

A great example of up-front pure Barossa Shiraz fruit with a well integrated vanillan oak finish. The cool growing season has given the wine the slightest touch of eucalypt and mint with some mid-palate dark chocolate, following the forward raspberry fruit flavours.

Soft balanced tannins and good natural acidity provide great length and a healthy cellaring potential of ten years if stored in correct conditions – but the wine is drinking superbly at release.

