

### *THE FRUIT*

The fruit is grown mainly in the Miamba vineyard, at the southern end of the Barossa, near Lyndoch. Growing conditions were excellent, allowing the varietal characters to fully develop and produce grapes of intense concentration and flavour, which were picked at 14° Baume.

### *THE WINEMAKING*

After crushing and de-stemming, the fruit was fermented in stainless steel tanks for seven days, with temperatures peaking at 28° C early in the fermentation, then brought down to 22°C, and pumped over three times a day. The wine was partly barrel fermented using 50% new American oak, with the remainder matured for 18 months in one and two year old American and French hogsheads.

## *(2004 Miamba SHIRAZ)*

*The colour is youthful, deep crimson with purple hues, showing intense, sweet plum and dark cherry fruit characters on the nose. The dense fruit flavours carry through to the palate, and combine with integrated vanillin, charry oak. Firm, grainy tannins and terrific texture and weight make for an intense but approachable wine, which has great length. This wine is drinking well now, and has a cellaring potential of ten years. These flavours are a great match with osso bucco or barbequed kangaroo loin.*

