

### **THE FRUIT**

Most of the fruit for this wine came from one site in the cooler Eden Valley, on the high eastern edge of the Barossa. A component of about 10% from the Barossa was also included. Harvesting, by machine and hand, occurred at the end of this very cool season when the grapes were at about 14° Baumé.

### **THE WINEMAKING**

Many of the techniques we use for our premium blend, The Holy Trinity, were applied to this straight varietal wine. Initial fermentation occurred in stainless steel static fermenters for seven days with pumping over three times a day and temperatures peaking at 30°C. After which, the wine underwent extended maceration for 30 days and was pumped over skins three times a week. This helped it to attain structure, colour and tannins. Light pressings were then added back to the free run and the wine was transferred to one and two year old French oak for 16 months maturation before bottling in November 2000.

## ( 1999 RSZ1 Eden Valley SHIRAZ )

*The wine has an intense purple colour and a powerful, yet elegant bouquet of dark cherries, raspberry and anise with savoury overtones of tobacco and earthiness. The palate is more refined than the traditional American oak style of the Barossa. The subdued, savoury oak style has lovely soft, drying tannins that aren't bitter or aggressive. It has great balance and complexity with a tremendous, long finish.*

*While The Holy Trinity emulates a Southern Rhône style, this shiraz is more like the Northern Rhône reds where the fruit comes from the cooler steep slopes. This is a terrific wine for its first release and has cellaring potential of at least 10 years.*

