

Mamre Brook Shiraz 2003

The 2003 Mamre Brook Shiraz is dark red in colour with soft purple hues. This wine shows richly concentrated aromas of liquorice, blackberry and spicy clove. This wine displays dark berry fruit and smoky vanilla oak characters supported by silky firm tannins and the great depth of the palate. This exceptionally generous wine finishes with an impressive length of flavour.

Viticulture

The fruit for this wine was selected from low yielding, minimally irrigated vineyards throughout the Barossa and Eden Valleys. These vineyards provided fruit with true expression of regional and varietal character. The 2003 vintage began early due to the warm conditions and minimal rainfall. The weather became milder later in the season. Conditions were ideal for producing optimum ripeness, flavour, structure and depth. The fruit from this vintage displayed dense colour, excellent varietal character, finesse and soft, ripe tannins.

Vinification

After crushing and de-stemming, the individual fruit parcels were fermented on skins in traditional style open fermenters for up to 10 days. This developed intense colour and extracted the soft tannins from the skins. The wine was pressed into a combination of new and seasoned American and French oak barrels for 18 months prior to blending and bottling.

Cellaring

Enjoy now or will continue to reward over the next eight years with careful cellaring

Suggested food

Enjoy with char-grilled eye-fillet with wholegrain mustard and mashed potatoes.

Technical Details

Harvest Date: March-April 2003

pH: 3.6

Acidity: 6.27 g/L

Residual Sugar: 2.11 g/L

Alcohol: 15%

Bottling Date: March 2005

