



Metala Original Plantings Shiraz 2002

Metala Original Plantings Shiraz is sourced from the original Metala 'Old Block' and 'Cellar Block' vines planted in 1891 and 1894 respectively. Only released in exceptional vintages, the 2002 vintage is the 7th release of Metala's flagship wine.

The 2002 Metala Original Plantings Shiraz is dark ruby red in colour. Intense berry fruit notes are supported by spicy licorice, mint, eucalypt and subtle oak aromas on the nose. The intense, deep yet perfectly balanced palate displays generous fruit characters, velvety soft tannins and a long, generous finish.

Winemaker

Nigel Dolan

Viticulture

The Metala vineyard is right on the edge of the Bremer River in Langhorne Creek in South Australia. The vineyards are located in the original Bremer River flood plains in the rich alluvial soils. The river banks are lined with large stands of river red-gum which is the environmental element thought to add the unique eucalypt character to the region's wines. The river floods during winter, providing natural flood irrigation to the vines. The vines were planted in 1891 and 1894 on single wire trellises, which was, at the time, cutting edge viticultural practice and nearly unheard of in the region.

Though they have since been re-trellised, the vines are still carefully hand pruned and harvested. Their age ensures a natural balance of fruit and leaves on each low-yielding vine.

The 2002 vintage was one of the best in recent history. The long, mild, dry ripening season allowed the fruit to slowly develop full ripeness while maintaining elegant tannins and good natural acidity.

Vinification

The fruit for this wine was carefully harvested and crushed into traditional -style open fermenters. The must then underwent a long, gentle ferment with extended time on the skins to gently extract all of the flavour, colour and tannin. After fermentation was complete, the wine was pressed and raked before being transferred into new and seasoned French and American oak for 22 months maturation prior to blending and bottling

Cellaring

Although this wine offers approachable fruit intensity and richness now, over time it will develop complexity and aged characters if carefully cellared.

Suggested food

Enjoy with char grilled lamb fillets with honey and mint glaze, roasted parsnip puree and sweet potato mash.

Technical Analysis

Harvest Date: March-April 2002

pH: 3.46

Acidity: 7.05 g/L

Alcohol: 14%

Residual Sugar: 2.4 g/L

Bottling Date: March 2004

