

CHARLOTTE'S FARM

SHIRAZ

Variety Shiraz

Vintage 2004

Analysis 13% alc., 6.24 TA, 3.53 pH, 0.25 RS

Winemaking

All grapes are estate grown on our Gulval Road Vineyard. 2004 had a long cool summer giving slow ripening and intense flavours. Picking was late with the flavour and colour full and well developed yet with the acid still quite high. Following crushing the mash is cold soaked for several days followed by fermentation in static fermenters for 7 days. Malolactic fermentation was completed within several days of primary fermentation due to the inoculation with pure cultures. Both French and American oak is used during the 12 months of maturation following coarse filtration. Following oak maturation the wines were blended, stabilised and filtered to bottle.

Style Oak matured

Additives

Preservative	220
Antioxidants	Nil
Allergens	Nil

Tasting Notes

The colour is deep crimson purple and the aroma is intense varietal Shiraz that has hints of cherry, cassis and a little white pepper with an excellent complement of sweet vanillin oak. The flavour is long soft and round with well-balanced acid and warm alcohol and the wine will improve and develop over the next 3-4 years

Accompaniment

This stylish modern Australian wine is an excellent accompaniment to red meats, rich sauces antipastos and full flavoured hard cheeses.

Packaging 12 x 750ml bottles



HOPWOOD