

HOPWOOD

SINGLE VINEYARD

SMPV

Variety

Shiraz	50%
Mouvedre	30%
Petit Verdot	20%

Vintage 2004

Analysis

13.0% alc. v/v, 6.20g/lt acid, 3.44pH

Winemaking

All grapes are estate grown on our Gulval Road Vineyard. The long cool summer of 2004 allowed the opportunity for selected parcels of low yielding vines to be left to build intensity and strength for this range of wines. Following crushing, fruit was fermented in static ferments for 7 days. Malolactic fermentation was completed within several days of primary fermentation due to the inoculation with pure cultures. Follow coarse filtration, the parcels were matured with a mixture of French and American oak. Following oak maturation the wines were blended, stabilised and filtered to bottle.

Style Oak matured

Additives

Preservative 220
Antioxidants Nil
Allergens Nil

Tasting Notes

This blend has deep inky purple colour a rich complex aromatic Shiraz aromas, cherry, plum fruits mixed in with complex sweet toasty oak. The lovely aromas carry through to an intense mouth filling palate with big soft tannins. The blend is complemented and enhanced by the careful mix of varieties and will develop and improve over the next 6 to 8 years.

Accompaniment

The depth and length of flavour and makes this a perfect food wine to match with your favourite steak and red meat dish or great with hard cheeses, blue or matured cheddars.

Packaging 12 x 750ml bottles 7.7 std drinks



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