

HOPWOOD

SINGLE VINEYARD

PETITE SYRAH

Variety Petite Syrah 100%

Vintage 2004

Analysis 13.0%v/v, 6.2 T.A., 3.46 pH

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

Deep inky purple red colour, big oak and fruit complex aroma of plums, black currants and berry fruits. Bold fruit and oak flavour with good length, big soft tannins structure with crisp acid finish. The wine 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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