



## 2003 PRETTY SALLY ESTATE SHIRAZ

<b>Varietal:</b>	<i>100% Shiraz</i>	<b>Alcohol:</b>	<i>14.7%</i>
<b>Vintage:</b>	<i>April 2003</i>	<b>pH:</b>	<i>3.37</i>
<b>Vineyard:</b>	<i>Pretty Sally Vineyard</i>	<b>Total Acidity:</b>	<i>7.8 g/l</i>
<b>Region:</b>	<i>Central Victoria, Australia</i>	<b>Brix:</b>	<i>26</i>
<b>Production:</b>	<i>1100 cases</i>	<b>Res. Sugar:</b>	<i>&lt;0.10 g/l</i>
<b>Trellis:</b>	<i>VSP, Spacing 1.5mt by 3mt</i>	<b>Maturation:</b>	<i>19 months</i>
<b>Clone:</b>	<i>PT 23</i>	<b>Barrels:</b>	<i>100% New</i>
<b>Pruning:</b>	<i>2.6 tons/acre</i>		<i>80% French Oak</i>
<b>Soil Type:</b>	<i>Rocky fragments, sandy clay loam</i>		<i>20% American Oak</i>
<b>Winemaker:</b>	<i>John Ellis</i>	<b>Release Date:</b>	<i>April, 2005</i>

### Winemaking

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The wine was fermented in temperature-controlled stainless steel tanks. It was then aged for 19 months in 100% new oak barrels (80% French Seguin Moreau-Alliers, 20% American Boswell). Our winemaking philosophy is of minimal intervention, allowing the process to take its natural course. The wine is vinted to highest standards, sparing no cost to deliver world-class wine.

### Tasting Notes

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Elegant, mysterious and full of intricate flavors. Intense aromas of berries, plum, white pepper, spices and wildflowers. The palate is layered with flavors of bright berry fruit, pepper and hints of cacao. Balanced texture of great length. An elegant, complex, cool climate shiraz that speaks the terroir with eloquence.

### Reviews

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#### **Wine & Spirits** (July 2005) **91 pts / Exceptional**

Sleek, Succulent red currant jam under bright, vivacious floral high notes give this shiraz some breadth. It's plump as a sausage, which would go well with the heady richness and violet scents of the wine.

#### **International Wine Cellar / Stephen Tanzer** (July/August 2005) **88pts**

Deep, bright ruby. Ripe blackberry, plum and cassis aromas, with exotic oak, roasted coffee and violet candy notes. Fat and juicy in the mouth, the dark berry fruit playing nicely of the smoky, spicy wood tones... finishing with good balance and a sweet note of creme de framboise.

Silver Medal: San Francisco International Wine Competition , June 2005

Silver Medal: Starwine International Competition 2005