

# RED NECTAR WINES & VINEYARDS

## Red Nectar Shiraz 2003

This limited release Barossa Shiraz has been skilfully crafted from fruit grown solely on the Red Nectar Estate at 'Stonewell' in the Barossa Valley. Situated on the western side of the Valley, the Estate produces Shiraz fruit of iconic quality. The vineyard is tended with a careful hand and watchful eye, incorporating sustainable viticultural practices. The dedication to detail from vine to bottle is evident in this dynamic wine.

Produced from small, flavoursome berries, this classic Barossa Shiraz was fermented warm, in a small open top fermenter. After basket pressing, fermentation was completed in barrel. A further 15 months maturation in American oak has resulted in a full bodied Shiraz that, with careful cellaring, will age gracefully for many years.

"Wine brings sound to the music of dreams."

## Tasting Notes

The wine is attractive deep red in colour. On the nose there are aromas of mixed dried fruits, roasted nuts and dark chocolate. The palate is soft and flavoursome with very fine tannins. There are flavours of dark chocolate, stewed black cherry and hints of spice. The wine is well balanced and has an attractive, length finish.

## Wine Information

Vintage	2003
Region	Barossa Valley, Australia
Winemaker	Troy Kalleske
Vignerons	Tammy Pfeiffer
Oak Treatment	18 months in hogsheads, 50% new American, 50% old American
Alc/Vol	14.5%
Yield	3.1 tonnes per acre
Production	60 cases
Soil Type	Red-brown earth over red clay with a porous limestone layer, covering shaley base rock.

## Vintage Comments

Hot and generally dry summer with a mild autumn providing ideal ripening conditions. Drought conditions producing low yields. A very good vintage producing deep colour and ripe flavour.

