

RED NECTAR WINES & VINEYARDS

Shiraz 2004

This limited release Shiraz has been crafted from fruit grown solely on the Red Nectar Estate at Stonewell in the Barossa Valley. Situated on the western side of the valley, boasting rich red clay subsoil, the vineyard produces fruit of exceptional quality. Dedication to detail and sustainable viticultural practices, are evident in this dynamic wine.

Good wine encapsulates the integrity, skill and passion of both the wine grower and wine maker. Tammy Pfeiffer enlisted the talents of friend, cousin and winemaker, Troy Kalleske. Red Nectar now exists as an integration of this friendship and family viticultural tradition.

Produced from small flavoursome berries, this classic Barossa Shiraz was fermented warm, in a small open top fermenter. After gentle basket pressing, fermentation was completed in barrel. A year's maturation in American oak hogsheads has resulted in a complex, full-bodied Shiraz that with careful cellaring will age gracefully.

Tasting Notes

The wine displays a bright red/purple colour. On the nose there is lifted strawberry, almond, a touch of vanilla and spice. The palate greets you with extremely fine textured tannins and soft ripe berry fruit. Chocolate is also evident with a hint of almond. A classy wine of great balance, finesse and a lengthy finish.

Wine Information

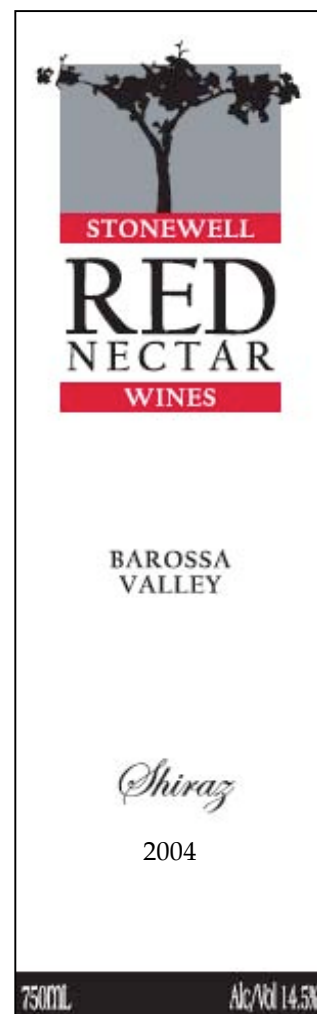
Vintage	2004
Region	Barossa Valley, Australia
Vigneron	Tammy Pfeiffer
Winemaker	Troy Kalleske
Oak Treatment	12 months in hogsheads, 20% new American, 80% old American
Alc/Vol	14.0%
Yield	7.5 tonnes per hectare
Production	285 cases
Soil Type	Red brown earth over red clay with a porous limestone layer, covering shaly base rock.

Vintage Comments

The growing season began with excellent winter rainfall; followed by a warm, wet spring. Summer was dry and began with a very hot December but followed by a cool January allowing for optimum colour production and flavour development. February was hot resulting in rising baumes. March provided perfect vintage conditions with daily temperatures in the mid to high 20s and cool nights. April was also ideal with mild weather and no rain.

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