



**TAPPA PASS SHIRAZ 2004**  
*Exceptional Vineyard Selection*

**Grape Varieties**

100% old-vine shiraz grown in the Barossa.

**Wine Description**

Very deep crimson in colour. The nose is concentrated and complex, with sweet lifted ripe aromas of spicy blackberries, blueberries and prunes, with hints of chocolate, anise and tar. The palate is sweet, ripe and lush, concentrated and complex, with intense blackberry fruits, plum, anise, cedar and tar. The texture is fleshy with silky layered tannins, excellent balance and great length.

**Cellaring Potential**

Excellent vintage, drink now to 2014+.

**Serving Idea**

Veal albondigas with white beans.

**Technical Data**

Harvest date: 15–23 March  
 Alcohol: 14%  
 pH: 3.71  
 Acid: 6.0g/l  
 Stelvin cap: Bottled under a Stelvin screw cap to capture the freshness and keeping qualities of shiraz and to protect its purity from cork-influenced off characters.

**TASTING NOTES**

**Background**

The Barossa has a core of grapegrowers of German-Lutheran descent dating back five generations, doggedly continuing the traditions of their forebears. Occasionally one or two parcels of fruit come over the weighbridge that just blow us away; this wine is one such example. The old, low-yielding vines are growing in devigorating Neoproterozoic soils about 542 million years old, ranging from red brown earths to terra rossa. The tiny-berried, fully mature, black shiraz grapes were sourced from grower vineyards in Tappa Pass and Ebenezer and were fermented in traditional open-top vinified and matured for two years in new and seasoned French oak barrels.

A limited-production wine from vintages of superior to excellent quality only.

**Vintage Description**

The average winter rainfall this season was a welcome relief after 2003's fourth-worst drought in history. A relatively frost-free, wet warm and thundery spring followed, creating a natural 'greenhouse' effect. The vines grew vigorously, flowered and in general set a large crop. December was the hottest for 10 years, however at the start of 2004 the weather became mild and windy and the vines thrived under virtually no heat stress. At the start of February searing heat caused sunburn and significant crop losses. New records were broken with South Australia experiencing its hottest day ever. Fortunately March returned the region to glorious sunny days and cold dewy nights, with a couple of minor rain events, allowing the fruit to ripen under near perfect conditions. The vintage was almost as late as 2002 with good yields and excellent fruit quality.