



KRINKLEWOOD

Biodynamie Vineyard



2003 Shiraz

Vintage :	2003
Region :	Hunter Valley, NSW
Grape Variety :	100% Shiraz
Oak Maturation :	18 months
Release Date :	August 2005
Cellaring Potential :	up to 10 years
Alcohol :	12.5%
pH :	3.48
TA :	7.27 g/L
VA :	not detected
Residual Sugar :	4.55 g/L

FRUIT

2004 was not as hot as 2003, allowing this fruit to ripen more slowly and giving the 04 vintage more subtle lengthy flavours on the palate and a rich, berry bouquet.

WINEMAKING

The fruit was handpicked in the cool of the night at optimum ripeness on the 20th February 2003. The grapes were crushed, pressed and then fermented on the skins for a week. The wine was matured in a combination of new French & new American Oak for 18months.

CHARACTERISTICS

Deep crimson in colour, this wine displays lifted pepper and spice aromas with a hint of plum & blackberry. It is a medium bodied wine with a rich fruit palate well balanced by smooth velvety tannins & savoury oak.

CUISINE

The perfect accompaniment to Roasted Beef fillet or rich Italian pasta dishes.

AWARDS

GOLD Medal winner Hunter Valley Boutique Winemakers Show 2006

SILVER Medal winner Hunter Valley Wine Show 2005