

SHIRAZ 2004

DESCRIPTION

Black, violet reflections good light conditions provided. Mighty "tears". A veritable mise en place on the nose. Black olives baked in the oven, chopped thyme, laurel, some ground cilantro, cold-smoked bacon, black pepper, liquorice. A certainly incomplete and casual list. Extremely multi-layered, when exposed to air the application of noble oak can be guessed.

Dry, very smooth tannins as dream team with voluminous varietal characteristics, always juicy but never sliding into cake flavours. Almost ethereal notes with a dark overall complexion. An impressive demonstration of what this grape variety was able to perform in 2004.

SERVING TEMPERATURE

17 - 19°C, please consider decanting the second bottle already after the first zip

ACCOMPANYING IDEAS

Pheasant with bacon lentils, stewed lamb leg with herbs and olives, any type of steak with a good deal of pepper, smoked cheese with olive oil and fresh truffles and much more.

HARVEST

Mid-October 2004 from the single vineyards Kleine Öden, Turner (loess brown earth with silex conglomerates) and Kraxner (marl with schist) – hand-picked in small boxes.

GRAPE PROCESSING & FERMENTATION & MATURATION

Destemming, closed mash fermentation over a period of 9 days followed by four additional days of maceration, gentle pressing, malolactic fermentation, maturation in small oak barrels (50% new).

BOTTLING

May 2006

ANALYSIS

13,6 % alc.vol.

4,5 g/l acidity

1,9 g/l residual sugar

BOTTLE SIZES

0,75 l to 9 litres

