

PALANDRI SHIRAZ 2003

The Palandri range features fruit from premium Western Australian grape growing regions such as Margaret River.

Winemaker: Sarah Siddons

Winemaker's Comments: The colour is a brilliant dark red displaying vibrant purple hues.

The aroma is of pepper and blueberry fruit spice underpinned by lovely sweet vanillin American Oak nuances.

The Palandri Shiraz shows distinctive full-bodied ripe spicy berry fruit with hints of pepper and ripe cherry characters.

The palate shows excellent weight, depth and intensity of flavour with silky fine tannins and cedary notes with charrry overtones.

Suggested Food: Char-grilled venison or rump steak with green peppercorn sauce.

Cellaring: 4-6 years.

Viticulture: Fruit was drawn from The Great Southern region (68%) and from the Margaret River region (32%).

Vinification: The fruit components were kept separate, with the juice initially fermented down and then put into oak to complete the fermentation process. A blend of new and aged American Oak was used to balance the flavours without a dominant oak flavour. The various parcels of wine spent one year in oak before being blended together and put back into oak for eight months.

TECHNICAL ANALYSIS

Alc/Vol: 14%

PH: 3.35

TA: 7.0

Harvest date: March-April 2003

Bottling Date: May 2005

