



THOMAS
VINEYARD
ESTATE

THOMAS VINEYARD ESTATE - TASTING NOTES

McLaren Vale - Estate Grown

2004 Thomas Vineyard Estate Shiraz

- Winner of the trophy for 'Best Single Vineyard Wine Red & White Wine Any Style' at the 2005 Commonwealth Bank McLaren Vale Wineshow.
- **Highly Commended Wine - Medium Bodied Dry Red Wine** at the 2006 Sydney International Wine Competition
- **Silver medal** - Rated 13th best Shiraz out of 370 entries - 2006 Visy Great Australian Shiraz Challenge
- **Four and a half stars** - James Halliday, Australian Wine Companion 2007

Tasting

Appearance - Brilliant, deep blood red with purple hues

Nose - Ripe rich mulberry and sweet French oak characters. Powerful primary fruit characters with a hint of spice and chocolate.

Palate - Again intense mulberry fruit with ripe plum and sweet vanillin oak. A smooth, full, succulent mouthfeel with fine-grained tannins that give it both length and structure. Elegant oak tannins also integrate well to balance the palate then persist through to a lively clean fruit finish.

A big powerful wine that while young and lively now, will drink well, but will greatly improve with age.

Vintage

2004 was an exceptionally good growing season in the McLaren Vale region. A long mild ripening period with small amounts of rainfall produced fruit with strong varietal characteristics and of exceptionally high quality. That coupled with the low crop loads in the Thomas Vineyards and the maritime influences experienced in the Willunga basin have resulted in fruit and therefore wine with intense flavours and excellent structure.

Winemaking

Fruit was picked on 2 March 2004 and immediately transported to the winery for processing. It is fermented under cool conditions with a selected yeast strain to retain the aromatic characteristics of the fruit while developing the structure and tannin backbone of the wine. The wine once fermented was pressed then seeded with a selected malolactic culture again to enhance and retain the fruit characteristics. After malolactic fermentation is completed the wine is racked into predominantly French oak for maturation. A mixture of new and 2- to 3-year-old French oak barrels is used to give an elegant complexity of oak characteristics.

During the 12-month maturation in oak, the wine is racked to assist its clarification and reduce the need for filtration of the finished wine. Minimalist handling techniques have been utilised at all stages of the production of this wine in an attempt to reduce maceration of fruit and retain as much of its premium fruit character while still enhancing the structure and intense flavour of the wine.

Technical aspects

Geographic region - McLaren Vale | **Picking date** - 2 March 2004

Variety - 100% Shiraz - Estate grown

Sugar level - 14.6 Baume

Alcohol - 14.8% | **pH** - 3.56 | **TA** - 6.1 g/L | **Residual sugar** - 1.8 g/L

Bottling date - 22 March 2005 | **Cellaring potential** - 5 to 10 years

