

KIMBARRA WINES *A FAMILY PASSION*

2004 Kimbarra Shiraz

Grape Variety: Shiraz
Fruit Grown: Kimbarra Vineyard, Great Western, Grampians
Date Harvested: 8th April 2004

Consultant Winemaker: Ian McKenzie
Fermentation Period: 9 Days
Maturation: In new and used French oak hogsheads

Bottled on: 7th March 2006
Alcohol content : 13.5% VOL
Cellaring Potential: Under ideal conditions 5—7 years.

Style:

Ripe sweet fruit and vanilla oak characters on the nose follow through onto the palate. Good weight and an elegant finish with finesse are typical of the Grampians region.

Food match:

Kangaroo steaks or venison would be held in check with this wine; indeed any rich gamey meat would. Try pan fried pigeon breasts with redcurrant jelly served on a bed of celeriac mash and an assortment of oven baked vegetables

Winemaking:

Slowly fermented over nine days in a temperature controlled open top stainless steel tank this wine was matured for twenty three months in a mixture of new and two year old French Oak puncheons before bottling.

Vines:

Planted in 1995 on an area of 9 hectares with a Northerly aspect and soil consisting of loam over orange clay and light gravel and shale. The ground was ripped to a depth of 1 meter and the rip line dressed with lime, super phosphate and gypsum before the vines were planted 1.5 meters apart with 2.7 meter row spacing, 147 vines per row. These vines are drip irrigated by inline drippers at a rate of two per vine and also crop at between five and six tonnes per hectare. Mid row cover crops are planted throughout the vineyard on a two year rotational basis using alternative rows and either, rye grass, rye corn or oats in order to provide ground cover and material for under-vine mulching.

Vintage:

Good Following some frosting after grand finals day and into early October recovery in the vineyard was remarkably well, giving some of the best growth in recent years. January to March 2004 was dry and mild leading into an easy vintage. The Cabernet Sauvignon was picked a full month later than the previous year and the slow ripening together with smaller than average berries gave some excellent fruit flavours for the winemaker to work with.



Awards:

Bronze Medal Ballarat Show 2006

Bronze Medal Rutherglen Show 2006

Reviews:

James Halliday's Wine Companion 2008 ****1/2 stars 92 points

Winestate ***1/2 Stars

Winewise Magazine "Recommended"