



## 2004 Shiraz

**Variety:** Shiraz

**Region:** Hunter Valley

### The Grapes

Estate grown on the Benwarin vineyard at Mistletoe Lane, Pokolbin. The yield was kept low by hand pruning, shoot, and bunch thinning. 2004 was a slightly difficult vintage with very hot weather in January followed by rain in February and March. This resulted in the shiraz being harvested about 2 weeks later than usual, with ripe flavours and soft tannins producing a softer, more medium bodied style.

### Winemaking

The fruit was crushed, then chilled and cold soaked for 24 hours. It was fermented on the skins in open vat fermenters at 18 - 25°C for 7 days with the juice being pumped over the skins every 6 hours. It was matured in a mix of new and used French and American oak barrels for 15 months before blending, fining, and bottling.

Closure: Stelvin screw cap.

**Alcohol:** 12.8%

### Tasting Notes

Mid ruby red colour. Nose- vibrant berry fruits with licorice, spicy peppery notes and a sweet oak lift. Palate – A spicy medium bodied shiraz with sweet berry flavours mixed with a savoury finish and balanced well by supple tannins.

### Reviews

Campbell Mattinson – Winefront Monthly – October 2006  
*"Big earthy, almost vanillin nose. Powerful introduction. Choc-cherry influence – lots of fruit, and quite a bit of integrated oak. Palate backs it up. Smooth plums and musk and nice, even, soft-in-the-mouth, juicy fruit. A winner. Great price too.  
Drink: 2008-2016. 92 points."*



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