

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

Brokenwood Graveyard Shiraz 2004

Tasting Notes

This very fragrant Graveyard Shiraz has red cherry, black pepper, nutmeg, and fruit aromas. These are complimented by pristine cedar/mocha oak characters. The early, youthful tannins give the initial impression of a full-bodied red, but the 12.5 percent alcohol comes into play across the palate with soft earthy, bramble flavors and sweet oak.

Vinification

Four day cold soak followed by five day ferment with hand plunging two times per day in small two ton fermenters, then run-off to oak. Malolactic fermentation in barrels follows, 80 percent in French oak and 20 percent in American oak (80 percent new).

Vintage

A glorious but dry winter followed the excellent 2003 vintage. With only five days of rain from June to September, irrigation was essential during this time. A very good bud burst and fruit set with a bit much fruit on some blocks. Spring was mainly fine, with one heavy downpour in late November. Christmas day was a scorcher at 40°C plus and plenty more followed over the next few weeks. Fruit-thinning blocks of Shiraz in early January helped the vines cope with the heat and lack of rain.

The Hunter Valley is the home of medium bodied reds and this is one of Brokenwood's best. A recent tasting of all 23 vintages highlighted the fact that with age (10 – 20 years) alcohols of 12.5 to 13.3 percent allow development without alcohol intrusion. Similar years are 1996, 1994 and 1996, all top wines.

Vineyards

Graveyard is Brokenwood's flagship label, and is used for two premium wines sourced exclusively from the "Graveyard Vineyard." The Shiraz is picked from low-yielding 34-year-old vines grown on red clay soil.



WINEMAKER

Iain Riggs and PJ Charteris

TECHNICAL DATA

Blend	100% Shiraz
Total Acidity	.69 g/100ml
Alcohol	12.5%
pH	3.32
Residual Sugar	0
Bottling Date	August 2005
Appellation	Hunter Valley

FOOD PAIRINGS

Osso bucco

PETER CLICK SELECTIONS