

## 2000 VP Vintage Shiraz

**Colour:** Deep red to brick on the rim

**Aroma:** Rich fruit cake, chocolate, lots of raisins and dates while slight estery brandy spirit coats the senses.

**Palate:** Stewed plums, sweet spice (clove, carob, cinnamon) and a lovely jammy length on the palate. The spirit and fruit structure balances the fine tannin feel with lots of bullets (chocolate coated liquorice) to finish you off.

Produced from low yielding, hand picked Shiraz grapes and fermented on skins prior to being fortified with brandy spirit, then again left on skins for a further two weeks before being gently basket pressed. The wine is then matured in American oak barrels for a further twelve months before bottling. The result is a wine showing intense jammy chocolate characteristics that can be enjoyed now or cellared over the next twenty years.

### Bottling Analysis

**Alcohol Volume 18.4%**

**TA 6.07 g/l**

**PH 3.90**

**VA 0.47 g/l**

**Residual Sugar 71.0 g/l**

**Barrel Time: 12 Months**

