

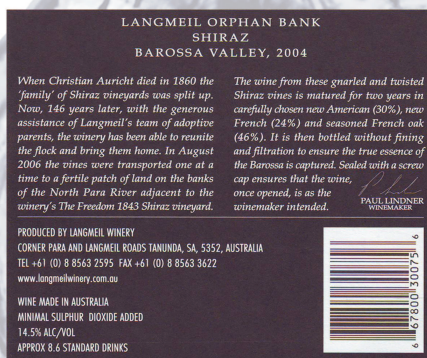
2004 Orphan Bank Shiraz

The wine from these gnarled and twisted Shiraz vines is matured for two years in carefully chosen new American (30%), new French (24%) and seasoned French oak (46%). It is then bottled without fining and filtration to ensure the true essence of the Barossa is captured.

Colour: Very intense deep crimson with purple hues

Nose: Lifted blueberries and violets mingle with mulberry, white pepper and chocolaty tones, giving a very complex and rich aroma

Palate: A very full and fruitful mouth feel with all the aromatics flowing onto the palate. Velvety smooth tannins balance the sweet fruit structure with hints of briary spice and biscuity, vanillan Oak, giving an extremely, freakishly long finish



Bottling Analysis

Alcohol Volume:	14.5%
TA:	6.48 g/L
pH:	3.45
VA:	0.7 g/L
Residual Sugar:	2.7 g/L