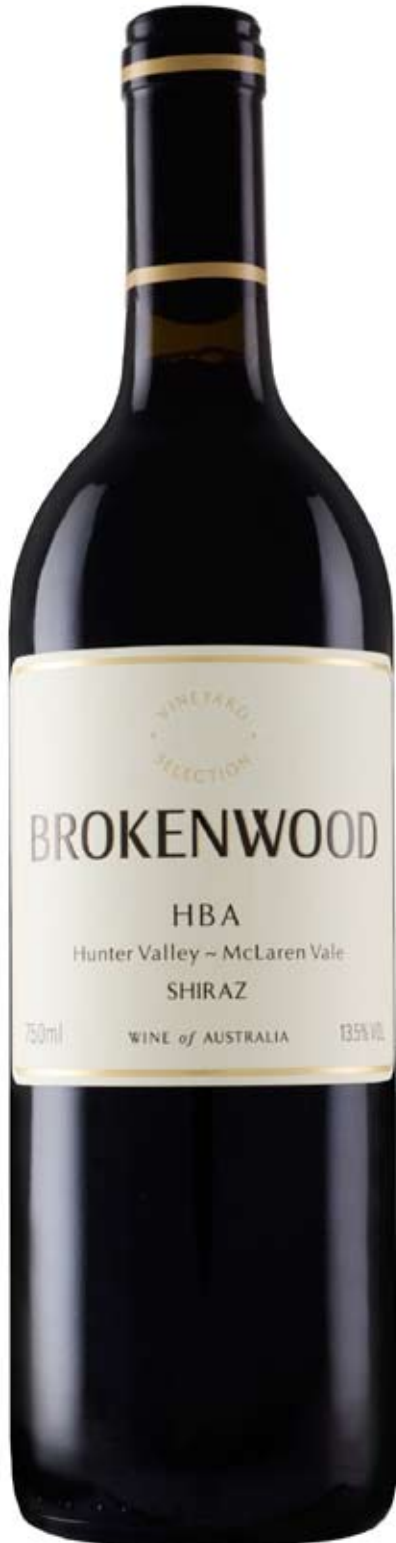


BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST



1998 Brokenwood HBA Shiraz

Variety: Shiraz
Region: 50% Hunter Valley - NSW, 50% McLaren Vale - SA

Winemakers Comments:

The genesis for the blend lies with all the great regional blends made in Australia in the 40s, 50s and 60s. Master winemakers like O'Shea, Preece and Haselgrove knew that different regions offered different characters. Many have been fortunate enough 40 or 50 years later to taste these blends and are staggered by their sublime character.

The Hardy's Private Bin Burgundy was the best vat of the St Thomas Burgundy range, aged and then released later. This was a blend and usually just Hunter Shiraz and McLaren Vale Shiraz.

These wines provided the inspiration for the HBA.

Vinification:

The Graveyard Shiraz was fermented in 2 tonne open fermenters and the year provided a perfect opportunity for Caroline Dunn to complete her 4th year Oenology project on juice run-off trials. This proved very useful for the vintage. Maturation in predominantly French Oak.

The Rayner grapes were crushed in McLaren Vale, trucked chilled (good cold soaking time) to the Hunter. Fermentation in vinimatics and open tanks with oak being predominantly American with some being hogsheads.

Bottled in August 1998.

Tasting Notes:

It is not surprising given the vintage notes above that a 10 years of age and with 9 years bottle age that this wine is drinking superbly but will go on for many more. More importantly the quality of corks we have seen in the Graveyard Shiraz, Rayner Shiraz and HBA have all been consistently good.

The colour is yet to show any real signs of development and has vibrancy and deep red hues. Great complexity on the nose. Some bottle age aromas of leather and earth but also still sweet dark fruits and spice. Background vanillin from the oak.

Many Australian reds of 40-50 years ago were called 'Burgundy'. True Burgundy is of course Pinot Noir but the soft earthy characters were thought to be reminiscent of Burgundy, particularly 'Englishman's Burgundy' which often had a healthy boost with the addition of Shiraz. The 1998 HBA is a real 'Aussie' with rich fruit and oak, so this is a modern version. In fact Len Evans who had a lot to do with the Brokenwood version getting off the ground in the early 1990s, was adamant that oak could and should play a part in the structure of the wine.

Very good weight with highish alcohol at 14.9%. While up there it has balance, ripe tannins and a good acidity for further maturation.

Food:

Best with lamb or lighter meat dishes.

Availability: 750ml
RRP: A\$200.00

Our wines are now sealed with screw cap to guarantee quality and consistency.

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