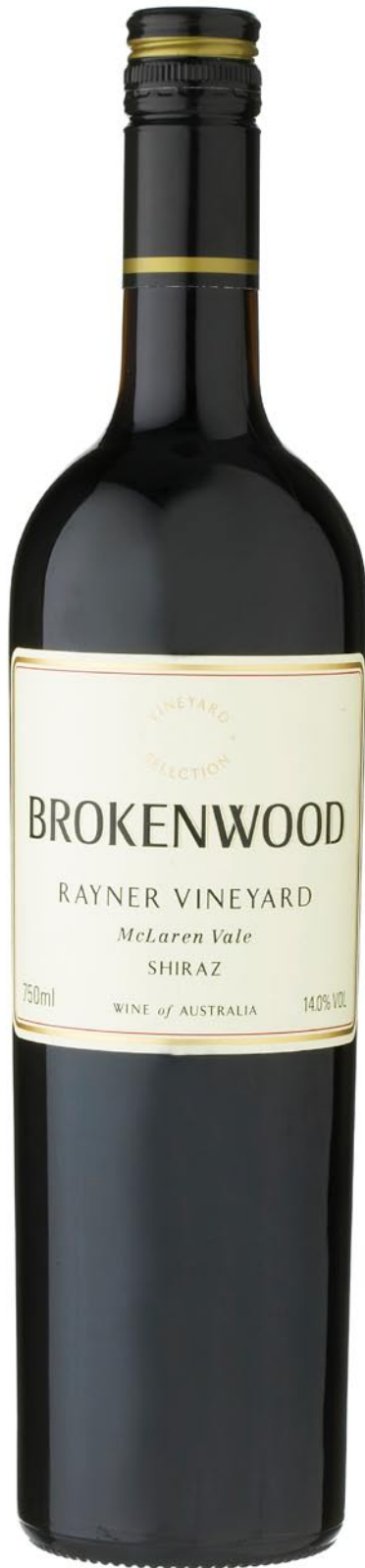


BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST



2003 Brokenwood Rayner Vineyard Shiraz

Variety: Shiraz
Region: McLaren Vale - SA

Winemakers Comments:

The 1999 vintage of this wine was awarded the Best Red of Show and Best Rhône Red Shiraz/Grenache at the 2001 London International Wine Challenge. The judging, initiated by UK WINE Magazine in 1983, has grown to the extent where in 2001 just on 10,000 wines were judge by over 500 judges. Brokenwood couldn't be more pleased with the results of all this effort. A terrific accolade that rewards not only a great McLaren Vale vineyard but also a great team at Brokenwood winery.

The 2003 vintage Australia wide was a much reduced one. Partly due to drought conditions but also the cold spring of 2002, that set the fruit for 2003. McLaren Vale was not spared with shiraz suffering the most. February rain certainly helped get the fruit 'over the line'.

The old shiraz vines on the Rayner Vineyard are not irrigated and because of their deep and extensive root system into the clay below the sand, generally withstand the toughest of years. The crop was down about 20%.

Vinification:

Machine harvested, crushed and chilled to tanker in McLaren Vale. Vinomatic fermentation in the Hunter. Not overly rotated, as soft tannins are required. Oak maturation 80% American and 20% French. The latter mostly new and one year old. Bottled in September 2004.

Tasting Notes:

Consistency best sums up this special vineyard and the 2003 wine is our 11th release. The initial feature is the dense black/dark red cherry colour. Maturation was in predominantly American oak (coopered in the Napa Valley) and the distinctive vanillin lift compliments the ripe dark berry and mocha chocolate aromas of McLaren Vale Shiraz. A full bodied mouthfeel. Good viscosity and long flavours of plum, vanillin and charrly notes. An excellent finish and although these wines can be consumed in their youth, they do develop into rich, chocolate/earth McLaren Vale mature reds. The palate has strong 'turkish delight' characters balanced by subtle oak and grape tannins.

Food:

Beef fillet and osso bucco

Technical Data:

Alcohol	14.5%
pH	3.44
Acidity	6.4 g/L
Residual Sugar	Nil

Availability: 750 mL
RRP: \$69.00

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