

# BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST



## 2004 Brokenwood Graveyard Vineyard Shiraz

**Variety:** Shiraz  
**Region:** Hunter Valley  
**Vine Age:** 36 years

### Winemakers Comments:

In the Hunter Valley 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. Some blocks of Shiraz, fruit thinned in early January to help the vines cope with the heat and lack of rain.

Mid January rain (22mm) on time on the 17th, followed by 40°C, then 54mm a few days later, followed by 40°C then another 19mm!!! If the vines weren't baffled and knocked around, the staff certainly were!!!

The waiting game for the reds didn't go our way, with 123mm of rain following on 25 and 26 February 2004. Further rain in early March meant lower than desired sugars but at least no mould problems. The Graveyard Vineyard Shiraz was all picked by 9 March. Medium bodied reds are certainly not out of the norm for the Hunter Valley.

### Vinification:

Four-day cold soak, five-day ferment with hand plunging two times per day in small two-tonne fermenters, then run off to oak. The wine underwent malolactic fermentation in barrels – 80% French and 20% American, with about 80% new.

### Tasting Notes:

Excellent medium depth of colour with youthful tints. A very fragrant Graveyard Shiraz with red cherry, black pepper / nutmeg fruit aromas. These are complimented by the pristine cedar / mocha oak characters. The early youthful tannins give the initial impression of a full bodied red but the 12.5% alcohol comes into play across the palate with soft earthy, bramble flavours and sweet oak.

The tannins are ripe and dry, carrying the spicy medium-bodied weight with ease. A long and even finish, very much in the style of the 1996 (12.8% alc) wine regarded as one of our top Graveyard Vineyard Shiraz.

### Food:

Osso bucco & oven roasted goat

### Technical Data:

Alcohol	12.5%
pH	3.32
Acidity	6.9 g/L
Residual Sugar	Nil
Bottled	August 2005

**Availability:** 750 mL  
**RRP:** \$100.00

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