



Nothing but the wine.

PATRICIA

2004 Patricia Shiraz

Release date - 1 March 2008

Gold Medals

2007 Royal Queensland Wine Show, Class 31 - Dry Red Shiraz

2004 Patricia Shiraz

The Patricia Shiraz shows intense, dense, round, supple and ripe fruit balanced with integrated oak flavours. American oak was chosen as it complements the berry and spice flavours of these Shiraz grapes. 35% of the wine was barrel fermented for better oak integration.

Intensity and elegance are hallmarks of this wine. The palate has concentrated fruit, great length and a fine-grained tannin finish.

Technical information

The Shiraz grapes for our 2004 Patricia Shiraz were sourced 33% from our central Victorian Heathcote Vineyard, 33% from the award winning Dinning's King Valley Vineyard and 34% from the Glenkara Vineyard in Western Victoria.

The fruit was harvested in parcels from mid to late March at Baumés between 13.1° and 14.5°. Following barrel fermentation, these parcels of wine then spent between 18 months in new American oak barriques and puncheons before bottling. The wine was bottled with an alcohol of 14.5%, pH of 3.54 and an acid level of 6.2g/L.

Serving suggestions

This wine would make an ideal partner to peppered beef with caramelised onion in a red wine sauce and accompanied by creamy mashed potato and spinach. The wine would also work well with the traditional Italian sheep cheese, Pecorino.

