



SEVILLE ESTATE 2004 OLD VINE RESERVE SHIRAZ**LIMITED RELEASE 194 DOZEN**

- Winemakers Comments:** This is the flagship wine of Seville Estate range. Shiraz is often dismissed as unsuited to the climate of the Yarra Valley, but the Seville Estate Shiraz challenges the claim. 2004 was a trying vintage for our Yarra Valley Shiraz. Good fruit set in spring showed great promise for vintage. Although, the cool, wet summer and autumn delayed ripening. Dropping fruit and good canopy management enabled the Shiraz to reach the quality desired. The wine is exceptional from a difficult year.
- Vinification:** Fruit is hand picked and crushed into open 2.5t fermenters (with the rollers set wide to allow a % of whole berries through) given 50ppm SO₂ and chilled for a pre ferment cold soak. Ferment is kicked off with cultured yeast, M2, which usually takes 5-8 days depending on the ambient temperature (it can often be bloody cold in May at Seville). The ferments are hand plunged 3 times daily and temperature is controlled to 26 degrees. The wine is pressed off skins and inoculated for MLF before running to oak barriques (225L) being mostly French with 1 or 2 Demptos Napa American barrels for 18 months.
- Tasting Notes:** The colour is red with a light purple hue. Aromas of spicy cherry and white pepper dominate the nose. The palate is elegant, with pepper and spice characters, hints of cassis and soft toasty oak. The wine, while very approachable in its youth, is made with longevity in mind, and should reach its potential with 10 year cellaring.
- Food:** Saltbush lamb with roast capsicum and olive tapenade with roasted baby beetroots.
- Technical Data:** Alcohol: 14%
Ph: 3.5
Acidity: 6.5 g/l
- Availability:** 750ml
- Awards/Reviews:** "Saturated with delicious red fruits, plums and spice, intense yet refined. All class". **95 Pinots** James Halliday 2008 Australian Wine Companion.
Silver 2006 Victorian Wine Show.
☆☆☆☆ 1/2 (Top wine in category) Winestate Magazine Sept/Oct 2007.