



by Geoff Hardy

ADELAIDE HILLS - SOUTH AUSTRALIA

K1 Shiraz 2002

This wine is an excellent example of how well the variety performs in a cooler climate and its dense inky colour and smooth tannins gives an immediate impression of its quality.

The nose exhibits a bouquet of freshly picked wild berries, stewed plum and black pepper along with a hedonistic combination of ground allspice, dark chocolate, roasted coffee beans and cigar box aromas.

Similar flavours can be found on the rich and generous palate which then linger long after swallowing. The intense fruit flavours are well balanced with a mix of quality French and American oak and soft, powdery tannins that coat the mouth and lend spiciness and a hint of vanillin to the profile.

The wine finishes fresh and lively with harmonious acid giving the wine persistence.

Although enjoyable now, the combination of these qualities suggest this wine will age gracefully well into the next decade. To allow the superb characters of this wine to show, we suggest decanting and/or breathing before service.

Variety	96% Shiraz, 4% Viognier Shiraz clones BVRC12 and 1127, Viognier clone HTK
Region	100% Adelaide Hills (Single Vineyard)
Harvest	Handpicked in the third week of April
Winemaking	Matured for 24 months in 80% French barriques and 20% American hogsheads. 40% new oak and 60% second use.

Alcohol:	14.5% alc/vol
Total acidity:	5.8 g/L
pH:	3.42
Residual Sugar:	2.2mg/L
Total sulphur dioxide:	91 mg/L

Accolades

Gold Medal The International Wine Challenge 2005

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Sales and Tastings available at Pertaringa Cellar Door:
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