



ADELAIDE HILLS

## Shiraz 2004

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

K1 Shiraz 2004 has a dense inky colour, with excellent concentration. The nose exhibits a bouquet of freshly picked wild berries, spicy plums and black pepper along with a hedonistic combination of ground allspice, dark chocolate, roasted coffee beans and cigar box aromas.

The rich bouquet is further enhanced on the pallet with its intense flavours which linger long after swallowing. The concentrated 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.



### Winemaking

Variety: 96% Shiraz (clones BVRC12 & 1127), 4% Viognier (HTK)  
Region: 100% K1 Vineyard  
Harvest: Handpicked 3rd wk April 05  
Winemaking: Matured for 24mths in 80% French barriques, & 20% American Hogsheads. 40% new oak, and 60% aged between 2 and 5 years.

Alcohol: 14.3 % alc/vol  
Total acidity: 6.4 g/L  
pH: 3.56  
Residual sugar: 0.2 g/L