

# THORNY DEVIL SHIRAZ 2003



Located in Jugiong in the Gundagai region, this 186 hectare (450 acres) Wirrilla vineyard produces super-premium grapes. The Gundagai region is located on the south-west slopes of New South Wales - an area beginning to emerge as the source of some of Australia's most interesting and exciting premium and super-premium wines.

Cool temperatures were maintained throughout fermentation using traditional open fermenters and hand plunging to ensure gentle extraction and retention of fruit flavour and aroma. Oak maturation provides further depth and complexity.

## Winemaker Comments

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| Vintage:                           | The drought season of 2003 with lengthy, warm, dry days followed by cool nights combined to produce intensely flavored fruit.  |
| Vineyard Region:                   | Wirrilla Vineyard, Gundagai, New South Wales   |
| Grape Variety:                     | 100% Shiraz  |
| Maturation:                        | 12 months maturation predominantly French oak.   |
| Appearance:                        | Medium ruby red in color with a purple hue.  |
| Nose:                              | A classical and elegant shiraz, this wine displays a bouquet of red currants with a hint of vanilla and tobacco.   |
| Palate:                            | The palate is soft yet full bodied. A rich wine displaying red berry flavors complemented by a long spicy finish and fine tannins.   |
| Serving and Cellaring Suggestions: | This wine will perfectly complement most red meat dishes and also will be a great companion to pizza and pasta and Mediterranean style dishes. The wine can be enjoyed now or will continue to develop with careful cellaring over the next 5 years. |
| Wine Analyses:                     | Residual Sugar 0.4g/L<br>Acidity 6.3g/L<br>Alc. 14% v/v  |