



Jamiesons Run
COONAWARRA

COUNTRY SELECTION COONAWARRA SHIRAZ 2003

Australians have always had a special relationship with the land. Inspired by the diversity, richness and beauty of the Australian countryside, Jamiesons Run has created a range of premium Coonawarra wines, the 'Country Selection'

The 2003 Jamiesons Run Country Selection Shiraz is deep red in colour. Aromas of rich spice, blackberry, dark plum and dark fruitcake with lifted notes of coconut and vanillin. The rich, full-bodied palate shows chocolate, blackberry, and mulberry flavours with hints of white pepper and allspice. The mid palate shows attractive, complex layers of mocha, wood smoke, fig and panforte. A soft supple texture and fine-grained tannins provide both structure and balance. The elegant lingering finish has abundant dark berry fruit and a hint of sweet cedar oak.

VITICULTURE

The fruit for this wine was sourced from vines aged up to 15 years old trained onto a single or double wire trellis. These low-yielding vines produced even compact bunches of small berries that were fully flavoured. The warm conditions early in the ripening season were followed by cooler overcast conditions and light rain from February through to March. This slowed down the ripening of the fruit until late march early April when warm, sunny conditions ensured the fruit developed strong ripe berry flavours, moderate acid and ripe tannins.

VINIFICATION

The individual parcels of Shiraz were harvested and fermented separately in small rotary fermenters. The gentle ferment lasted for 6-8 days during which time the juice was occasionally pumped back over the skins to assist fermentation. The wine was then pressed off the skins and racked into new and seasoned American and French oak to complete malolactic fermentation. The wine was then racked twice and returned to oak for 18 months maturation. After maturation was complete each barrel group was tasted and assessed before blending and bottling.

CELLARING

Enjoy over the next 5-7 years.

SUGGESTED FOOD

Enjoy with char-grilled steak or hearty beef stew.

TECHNICAL ANALYSIS

Harvest Date: Late March- April 2003

pH: 3.5

Acidity: 6.3g/L

Alcohol: 14.5%

Residual Sugar: 2.0g/L

Bottling Date: May 2005

