



COONAWARRA SHIRAZ 2002

The original Jamiesons Run was a remote outback sheep station owned by the Jamieson Brothers in the mid 1800's. Our winery, based in the heart of the famous Coonawarra region was named Jamiesons Run as a tribute to our pioneering past. Since the early 1950's we have been crafting wine from Coonawarra fruit and have always been at the forefront of vineyard development and fine winemaking.

The Jamiesons Run Coonawarra Shiraz is dark ruby red in colour. Has dark pepper, blackberry and blackcurrant aromas with a hint of lifted vanillin on the nose. These aromas are reflected in the rich palate that also displays chocolate mint, dark plum and subtle oak character. A wine with excellent palate weight and structure, fine-grained texture and silky smooth tannins. This medium-bodied, ripe, richly flavoured Shiraz has good depth and a long finish.

VITICULTURE

The fruit for this wine was sourced from 5-30 year old vines in the Coonawarra region of South Australia. The vines are trained onto a single or double wire trellis with big open canopies. Yields varied from 5-12 tonnes per hectare. Poor set during flowering resulted in small bunches and lower yields. A cool summer with the coldest January on record ensured slower ripening and the development of intense varietal flavours, moderate tannins and balanced acid levels.

VINIFICATION

After crushing the parcels were fermented in small and large rotary fermenters and static fermenters for 6-8 days with occasional aerative pump-overs. After pressing off the skins the wines were racked post malolactic fermentation and a portion matured in seasoned and new French and American oak. After 14 months maturation the wines were tasted and assessed to ensure that the final blend reflected the consistent quality and richness of the peppery, dark berry Shiraz from the cool climate Coonawarra region.

CELLARING

Enjoy over the next 3 years.

SUGGESTED FOOD

This easy drinking red is great with a barbeque or roasted meats.

TECHNICAL ANALYSIS

Harvest Date: March-April 2002

pH: 3.46

Acidity: 6.4 g/L

Alcohol: 14 %

Residual Sugar: 2.5 g/L

Bottling Date: August 2004



DEPENDABLE CHARACTER