

MILTON PARK

TASTING NOTES 2004 MILTON PARK SHIRAZ



VINTAGE	2004
HARVEST DATE	March & April 2004
BOTTLING DATE	February 2005
PH	3.53
TA	6.83
ALCOHOL	13.1%

2004 VINTAGE

2004 Vintage varied from warm to quite hot resulting in a good size crop, with outstanding quality fruit. The grapes were ripe, but quite small thereby producing wines of intense colours and flavours.

VINIFICATION

The grapes are crushed and destemmed into fermenters. Yeast is added immediately once in fermenter and the ferments are pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25 degrees Celcius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing. A small amount of American oak is used to increase complexity. The wine is bottled young to retain the intense upfront fruit characters.

COMMENTS

Mid red in colour. The lifted nose has a mass of cherry fruit and sweet spices. The palate is rich and rounded with plum and cherries evident. The mid palate has great mouthfeel and the soft tannins make the wine suitable for immediate drinking.

100% Family Owned

Barossa Vintage Limited

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