

GIANT STEPS

VIGNERONS

YARRA VALLEY AUSTRALIA

2004 Sexton Jones Block Shiraz



sexton

Appellation:	McLaren Vale, South Australia
Vineyard:	86% Jones Block (15 year old), 14% Thomas Block (110 year old)
Varietals:	Shiraz
Harvest Date:	Late March, 2004
Bottling Date:	Mid February, 2005
Alc/Vol:	14.5%
Closure:	Screwcap

Season:

A cooler season that continued into April. Good ripeness achieved while maintaining natural acidity.

Vinification:

The fruit was hand picked (Thomas Block) and machine harvested at night (Jones Block). The fruit was de-stemmed but not crushed into small open fermenters. A 3 day cold soak was followed by an 8 day ferment (cultured yeast), with hand plunging. After ferment, skins were tipped into an airbag press. The wine was then racked off gross lees to oak for malolactic fermentation.

Oak:

11 months in French oak barriques: 40% new, 30% 1 year old, 30% older.

Nose:

Dark rose flowers, violets and raspberry coulis. Carmelized Spanish onions and balsamic vinegar. Asian spices and soy.

Palate:

Earthy, rain on granite. Roasted beetroot and chocolate.

Cellar:

Drink now or hide in the cellar for 3-10 years for additional complexity.