



# BAILEYS

## of GLENROWAN

Richard Bailey, the founder of Baileys of Glenrowan, brought his family to Australia in the 1850's. The family moved to North Eastern Victoria in the 1860's and Varley Bailey, Richard's son, made the first Baileys wine in 1870. Since then the region has become world renowned for its ultra premium red and fortified wines. Baileys of Glenrowan continues to be recognised today as a world-class producer of full flavoured red and luscious fortified wines.

### Baileys 1904 Block Shiraz 2000

The 1904 Block Shiraz 2000 is a wine of great intensity and complexity. This wine is deep inky red in the glass and displays complex aromas of plum jam, dark berry fruits and spicy oak on the nose. On the full-bodied palate intense ripe plum and berry characters are supported by a robust structure of firm oak and silky tannins. The finish is long and lingering and full of flavour.

#### Viticulture

The fruit for this wine was harvested exclusively from the block of vines planted on the Baileys of Glenrowan Bundarra Vineyard in the 1904. The 100-year-old 1904 block vines were the first vines to be replanted on grafted rootstock after the devastation of phylloxera. The soils in the Glenrowan area are of volcanic origin – deep red, well drained over basalt. This block is dry grown, which, in the warm climate of Glenrowan, ensures that fruit is rich, ripe and unique in its intensity. The 2000 vintage in Glenrowan was very good. Fine weather enabled the fruit to ripen slowly and develop rich flavours and great depth of colour.

#### Vinification

After crushing the must was put into open fermenters for the initial ferment. The juice was exposed to skins and solids to extract the rich colour and intense flavours that Glenrowan is renowned for, before being pressed off the skins using one of the winery's original basket presses. Individual parcels were then blended and allowed to mature in new and seasoned French oak for 18 months.

#### Winemaker

Matt Steel

#### Suggested food

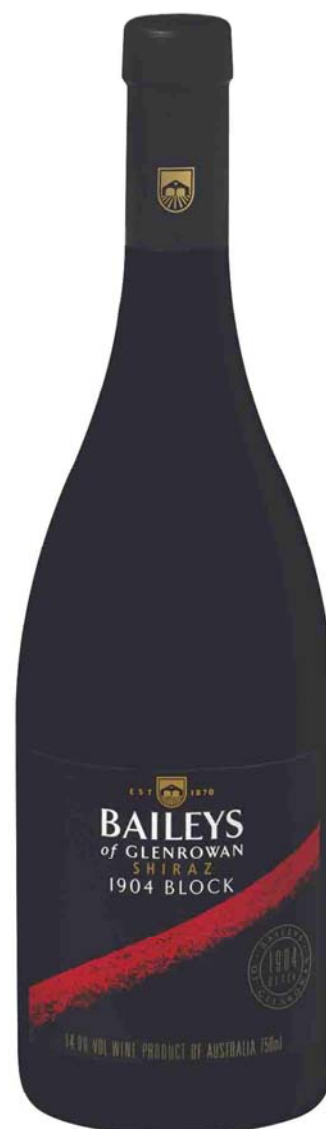
Enjoy with char-grilled steak with roasted field mushrooms and mashed potatoes or with a local cheese platter with Milawa Aged Cheddar, Milawa Blue and some crunchy Melba Toasts.

#### Cellaring

10 to 20 years

#### Technical Details

Harvest Date: March-April 2000, pH: 3.53, Acidity: 7 g/L,  
Alcohol: 14%, Bottling Date: December 2002



*Real Australian heritage in a bottle...*