



Metala Original Plantings Shiraz 2001

Metala Original Plantings Shiraz is exclusively sourced from the original Metala 'Old Block' and 'Cellar Block' vines planted in 1891 and 1894 respectively. Only released in exceptional vintages, the 2001 vintage is the 6th release of Metala's flagship wine.

The 2001 Metala Original Plantings Shiraz is rich deep ruby red in colour. Intense but pure berry fruit aromas and flavours are given complexity by spicy liquorice, subtle oak notes and the mint and eucalyptus characters unique to Langhorne Creek. The intense, deep, yet perfectly balanced palate displays generous fruit characters, velvety soft tannins and a long, generous finish

Winemaker

Nigel Dolan

Viticulture

The Metala vineyard is right on the edge of the Bremer River in Langhorne Creek in South Australia. The vineyards are located in the original Bremer River flood plains in the rich alluvial soils. The river banks are lined with large stands of river red-gum which is the environmental element thought to add the unique eucalypt character to the region's wines. The river floods during winter, providing natural flood irrigation to the vines.

The vines were planted in 1891 and 1894 on single wire trellises, which was, at the time, cutting edge viticultural practice and nearly unheard of in the region. Though they have since been retrellised, the vines are still carefully hand pruned and harvested. Their age ensures a natural balance of fruit and leaves on each low-yielding vine.

Vinification

After careful harvesting to ensure perfect ripeness, the fruit was crushed into traditional-style open fermenters to begin a long ferment with extended maceration to ensure full extraction of fruit flavour, colour and tannins. The wine was then pressed and racked before being transferred into new and seasoned American and French oak barrels for 24 months maturation. After maturation the winemaker carefully assessed each barrel before blending and bottling.

Cellaring

Although this wine offers approachable fruit intensity and richness now, it will, over time, develop complexity and aged characters if carefully cellared.

Suggested food

Technical Analysis

Harvest Date: March-April 2001

pH: 3.38

Acidity: 7.5 g/L

Alcohol: 14%

Residual Sugar: 3.2 g/L

Bottling Date: March 2003

