

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 this time 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 Shiraz**

The 2003 Baileys Shiraz is an intense and complex wine. Rich aromas of dark berry fruits, plum and charry oak complement the deep crimson colour. The traditional full-bodied palate is layered with concentrated flavours of berries and ripe plums built around a robust structure of soft, silky tannins and firm oak.

### Viticulture

The 2003 vintage was very warm and due to the dry seasonal growing conditions only moderate yields of intensely flavoured shiraz fruit was produced. All the fruit was estate grown with a component of this sourced from old, dry grown vines in the rich Bundarra vineyards. The fruit from this vintage displayed rich, complex varietal characters and intense flavours all wrapped up with traditional ripe firm tannins.

## Vinification

Fermentation was completed in small 10 tonne static fermenters for 5-9 days, with careful cap management techniques employed to extract balanced colour and tannin. The wine was oak matured in seasoned American and French barrels for 12 months.

The wine was blended and bottled to produce a classic Australian shiraz. It is intended to be delicious in its youth as well as having the traditional Baileys ability to age for at least a decade.

## Winemaker

Matt Steel

# Suggested food

Char-grilled eye fillet with grainy Milawa mustard or aged cheddar.

### Cellaring

Will continue to reward with careful cellaring over the next 10 years.

# **Technical Analysis**

Harvest Date: March-April 2003, pH: 3.5, Acidity: 6.7 g/L,

Alcohol: 13.5%, Residual Sugar: 3.1g/L Bottling Date: June 2004

