



GREG NORMAN ESTATES

2000

RESERVE SHIRAZ

TASTING NOTES

Just looking at the wine in the glass gives an indication of its power and intensity. The wine is a youthful crimson red in color with vibrant purple hues. Opulent aromas of ripe berry fruit, typical of great Padthaway Shiraz are present on the nose along with light spicy, cedary oak. The intense, rich palate displays blackberry, mocha, dark chocolate and sweet spice flavors. This wine has a long, lingering finish and supple texture. The firm tannin structure, suggest the wine will continue to improve with careful cellaring over the next 10 years.

GRAPE SOURCE

The fruit for this wine was sourced from premium grower vineyards in the Padthaway region of South Australia. The 2000 vintage was outstanding. The warm vintage conditions produced fruit of exceptional quality and intense varietal character.

VINIFICATION

After crushing the fruit was fermented for 7 days in small vinomatics. The initial fermentation temperature of 32°C was reduced to 22°C for the next 7 days. The wine was double racked back into the same barrels for aging. After barrel maturation each barrel was individually assessed by Greg Norman Estates Senior Red Winemaker Andrew Hales, who ensured only the best wine was selected for the final blend.

WINEMAKER - Andrew Hales

CELLARING - Excellent drinking now but will reward careful cellaring for up to 10 years.

TECHNICAL DETAILS

Bottling Date: January 2003

pH: 3.38

Acidity: 7.2g/L

Alcohol: 14%

Residual Sugar: 2.6g/L

Harvest Date: March 2000



