

2004 McLaren Vale Shiraz

TASTING NOTE

The wine has a wonderful fruit character with a soft palate and supple tannins and means that you can enjoy Bylines soon after release. The aromas are of spice and black berry fruits and the taste is of mulberry, prune and blackberry with peppery notes.

CELLARING

Drinking well by the end of 2007 but will reward patience and further ageing for up to 10 years or more. Try a bottle every 6 months to watch development.

VINEYARDS

Expertly hand-made by John Duval and David Fatches, from Songlines Estates, Bylines is made from some of the best Shiraz vines in the McLaren Vale.

McLaren Vale's unique warm Mediterranean climate cooled by the southern ocean provides the foundation for Bylines. Combine this with the areas huge diversity of quality viticultural soils, altitudes and aspects and you have Shiraz fruit with amazing depth of intensity and purity of fruit.

The vineyards contain vines up to 100 years old and all yields are below 2 tonnes an acre. All blocks are pruned and picked by hand. This careful organisation allows them to pick not vineyards but rows or even vine by vine to ensure optimum harvest time for all fruit.

WINEMAKING

A variety of winemaking techniques are used to match each batch of wine perfectly. This means different batches could be open vat fermentation or submerged cap ferments. Temperatures are generally warmer although some cool fermented vats may be included in the final blend.

Batches are selected that will show a more generous flavour earlier in its life, with softer tannins, rounder structure and an open display of fruit character.

The wine is matured for between 14-18 months in predominantly French oak.

TECHNICAL ANALYSIS

pH: 3.6

Alcohol: 14.5%

TA: 7.0

Bottling Date: November 2005

