



AINSWORTH & S NELSON

*Handcrafted Regional Wine*

## 2002 Barossa Valley Shiraz

### Tasting Notes:

**Colour:** Deep crimson and ruby red.

**Aroma:** An intense nose of white pepper and spicy tobacco leaf characters. This is underpinned by sweet fruit aromas of ripe plum and milk chocolate.

**Palate:** The structure of the palate is unmistakably Shiraz with its round and mouth-filling entry. There is attractive balance of weight and tannin showing a silky-ness to the middle palate, followed by lingering spice flavours and a full but firm finish.

**Yield:** 2 tonnes/ acre (5 tonnes / hectare)

**Style:** Opulent, fleshy palate, fine structure and length.

**Trellis type:** Single wire and hanging cane.  
Low yielding 30-50 year old vines, low vigour and low cropped.  
Hand picked with vigorous selection.

**Soil/Vineyard:** Oxidised/fertile clays over sandy loam, pockets of deeper top soil.

### Viticultural diversity.

Fruit is sourced from vineyards both along the Valley and the surrounding hills where the specific characteristics of each result in a wine that has seamless balance of weight and complexity.

### Vintage 2002:

Milder than normal vintage which played into our hands in terms of the style of wine we like to make. The long and consistent ripening meant the fruit had time to develop structure and complexity.

### Harvest data:

Hand-picked at 14.5 degrees'

### Clarification:

Light egg white fining to remove any slightly course tannins and course/light grade filter into bottle.

### Oak treatment / Cooperage

18 months in French coopered, French and US oak.

### Analysis:

Alcohol	14.50 %
pH	3.20
TA	6.6 g/L
Malic	0.08 g/L
V.A.	0.35
SO2	33 ppm free.

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