



2001 Reserve Shiraz

Made using traditional winemaking techniques with the aim of maximizing flavour and colour extraction, Annvers 2001 Reserve Shiraz is a unique multi-regional blend of grapes sourced from the Barossa Valley (53%), Adelaide Hills (27%) and McLaren Vale (20%). The 2001 Reserve Shiraz has spent 22 months maturing in 100% new American and French oak barriques prior to bottling in April 2003. A wine of power, balance and finesse.

Tasting Notes

Deep red in colour with crimson hues. A complex nose of oriental spice, earth and vanilla, intermingled with plum and blueberry fruits. Initially soft and plush on the palate, the wine dovetails into a complex array of flavours with leather, chicory and ripe black fruits most predominant. Finishes on a peppery note with firmly structured, velvety tannins. Drinking well now with cellaring potential to 2010.

Bottling Date: April 2003

Production: 335 cases

Winemaker: Duane Coates

Closure: Cork

Alcohol: 14.3%