



2002 Reserve Shiraz

Made using traditional winemaking techniques with the aim of maximizing flavour and colour extraction, Annvers 2002 Reserve Shiraz is a unique multi-regional blend of Shiraz using grapes sourced from the Adelaide Hills (46%), McLaren Vale (32%) and Langhorne Creek (22%). The wine spent 19 months maturing in new and one year old French oak barriques prior to individual barrel selection, blending and bottling in February 2004. A wine of power, balance and finesse.

Tasting Notes

Deep crimson in colour. Lifted intense aromas of sweet blueberry fruits intermingled with fragrant spice and oak, with plenty of underlying complexity. Richly textured in the mouth, the plum and blackberry flavours unfurl backed by cloves, black pepper and a gorgeous mocha oak influence. Impressively persistent on the finish, the velvety tannins and a fine acid backbone will ensure cellaring potential to 2012.

Bottling Date: February 2004

Production: 504 cases

Winemaker: Duane Coates

Closure: Cork

Alcohol: 14.9%