



2005 Vintage Fortified Shiraz

The Anvers Vintage Fortified Shiraz uses grapes from our estate block in the Adelaide Hills. These grapes are picked, then fermented for 3 days before undergoing fortification with brandy spirit to retain residual sweetness. The resulting wine, with around 19% alcohol and 70 grams of sugar per litre, is then aged in old barriques for 18 months until a harmonious balance of sugar, alcohol, acidity and tannin is achieved.

Made in the same style as the long-lived Vintage Port wines of Portugal, the Anvers Fortified Shiraz Vintage 2005 has an extensive life ahead. Whilst this wine can be consumed now by the hedonistic, it is only after cellaring for 10-15 years that the true potential of this Fortified Shiraz can be experienced.

Tasting Notes

An inky crimson red in colour, alluring perfume accents to the aroma underpinned by ripe blackberry and exotic anise notes. Richly textured on the palate with powerful black fruit flavours in the company of dark earth and pepper. The long finish provides a hint of brandy spirit warmth with a refreshing sweetness and layers of soft, pliant tannins. Drink now to 2025.

Bottling Date:	September 2006
Release Date:	October 2006
Production:	283 cases
Winemaker:	Duane Coates
Closure:	Cork
Alcohol:	18.7%