

Gartelmann “Diedrich” Shiraz 2003

TASTING NOTES

The Diedrich is our icon Shiraz, produced only in the best vintages. Carefully selected fruit from old, low-yielding vines is fermented at controlled temperatures for 7 – 10 days, followed by 12 - 18 months maturation in a combination of French and American oak barriques (20% - 30% new).

An impressive wine, showing great concentration and impeccable balance. Dark berry fruit aromas are married with exotic spice notes and hints of charry oak. Full bodied, with a long seamless palate framed by fine grained tannin on an elegant, persistent finish.

WINEMAKING

Crushed and destemmed, then given 24 hours cold-soak, prior to inoculation with a specially selected yeast. A total of 7 days on skins at 18°C - 25°C. Pressed to a mix of French and American oak barriques and hogsheads (20% new) for 13 months. Egg white fined and given a light filtration prior to bottling.

VINTAGE

2003 was one of the best vintages of all time in the Hunter Valley. The weather from budburst right through to harvest was warm and dry. Crop levels were down due to the warm weather but good irrigation practice at Gartelmann maintained a healthy, disease-free canopy. Generally, the white wines from 2003 are rich in flavour and relatively forward in their development, though the Semillons from Gartelmann are very fine. The reds are concentrated and full of colour, flavour and tannin and because of their general balance and harmony, will age gracefully for many years.

TECHNICAL DATA

Region: Hunter Valley

Sub Region: Lovedale*

Vineyard: Gartelmann

Elevation: 120m ASL

Vine Age: 33 Years

Grape Varieties: 100% Shiraz

Vines per Ha: 2500

Pruning Method: Cane (Double Guyot)

Training Method: VSP trellis – 2 foliage wires

Harvest Method: Hand picked

Harvest Date: 20 February 2003

Alcohol: 13.1%

Residual Sugar: < 1.0 g/L

Titrateable Acidity (tartaric): 6.8 g/L

pH: 3.52

Volatile Acidity: < 0.7 g/L

SO₂ post bottling (free/total): 26/76 ppm

Bottled: 28 May 2004

Fining/Filtration: Skim milk/0.45µm

Production: 787 dozen (750ml)



*Lovedale is a location, not a sub-region officially ratified by the Australian Wine & Brandy Corporation.

Gartelmann Hunter Estate Pty Ltd
ABN 66 072 608 078
701 Lovedale Road
Lovedale NSW 2321
Australia

Phone: +61 2 49307113
Fax: +61 2 49307114
Email: sales@gartelmann.com.au
Web: www.gartelmann.com.au