

Émigré, Barossa Valley 2002

PERSONNEL

Winemaker Jonathan Maltus
Enologist Neil Whyte
Consulting Enologist Gilles Pauquet
Resident Director Peter Smith
Winery Manager Scott Hazeldine
Vineyard Manager Wayne Linke
Owners The Colonial Wine Company Pty Ltd

GRAPE VARIETIES

Shiraz 30%, Grenache 30%, Cabernet Sauvignon 20%, Mourvèdre 15%, Carignan 03%, Muscadelle 02%

VITICULTURE

A palate of the Barossa Valley ranging from the Barossa Ranges of Greenock, through the Northern Arc of the Barossa Valley to the cool climate of the Eden Valley. These blocks are cropped at a maximum of one tonne per acre. Spur-pruning, single-wire trellising and two runs of green harvesting ensure the cropping level, and a light leaf plucking allows the grapes to ripen under optimum conditions. When judged flavour-ripe the grapes are handpicked into shallow trays before transfer to the winery.

VINIFICATION

The grapes are transferred without pumping, via a system of sorting tables and conveyor belts, to the crusher on top of the vat, thus allowing the removal of all damaged or sunburnt grapes and other foreign material (leaves, etc.) while at the same time respecting the quality of the fruit. A short, low temperature maceration period allows the extraction of colour and fresh fruit aromas, then the primary fermentation commences. Blocks are vinified separately in small oak vats, equipped with temperature control. Extraction techniques during and after primary fermentation include rotation pumping and punch-downs; the post-fermentation maceration period may be up to four weeks depending on tasting and the wine is run off into new French oak barrels for the malolactic fermentation.

AGEING

The wine is aged for 18-20 months in new French oak, being racked when necessary in the traditional French manner. Blending and fining with egg albumin occurs about a month before bottling. Final blending is conducted in Saint-Emilion, France.

PRODUCTION

An annual production of 2,000 cases of Émigré. The first vintage of the wine was made in 2002.

PRESENTATION

Bottle: Heavy Bordeaux bottles with Émigré embossed on their base. Seal: Amorim Extra Fleur.
Capsule: Tin – “Palmer” Red. They are packed in flat wooden cases of twelve.

WINEMAKER'S TASTING NOTES

2003 – Deep grenadine with dark ruby hues. Lovely warm intense fruit reminiscent of brambles and ripe raspberries, mingling with minty chocolate and oaky vanilla aromas. Soft cashmere tannins melt in the mouth. Rich, fruity and a long, lingering finish.

Reviews & Awards

95 POINTS, ROBERT PARKER'S THE WINE ADVOCATE AUSTRALIAN ISSUE, WA155, OCT. 2004.

“The sumptuous 2002 Emigré is a proprietary blend of old vine Grenache, Shiraz, Mourvèdre, and Cabernet Sauvignon. Its inky/purple color is accompanied by aromas and flavors of lead pencil shavings, blackberries, blueberries, cassis, and licorice. Although it has a fabulous texture as well as a massive palate, it is neither over the top nor hot (even though it boasts 15.5% natural alcohol). The tannin is melted, but high. While this 2002 is impossible to resist at present, it should age well for 10-12 years, possibly longer.”

We've had a couple of reviews on Exile and Émigré recently, which you should be aware of.

I'm pleased to say that Émigré came second in the Red Wine category of Stephen Tanzer's Australian annual review after Henschke Hill of Grace, and scored higher than Penfold's Grange, Torbreck's RunRig, Veritas' Harnish and Clarendon Hill's wines, to name a few. We would have been happier, obviously, coming first – but, there again, we were putting our 2002 up against their 1998 vintage (a wine featured in Decanter this month as one of world's top 100 wines of all time)!

Unusually he put Émigré over Exile – which is not in line with other tasters' views. I think his leader article gives us the reason as to why. Exile is about power and elegance and Émigré perhaps the reverse. His “rant”, as he called it, is against concentration, and Exile has that. On the other hand, René Gabriel takes the view, we believe, that others will also.

2002 THE COLONIAL ESTATE EMIGRE BAROSSA VALLEY 94

(\$100; a blend of shiraz, grenache, cabernet sauvignon, mourvedre, carignan and muscadelle) Medium ruby. Cassis, raspberry, violet, pepper and eucalyptus on the nose. Dense, spicy and vibrant, with superconcentrated, sharply delineated flavors of blackberry, chocolate, pepper and spices. A far cry from the literally dozens of dead fruit shirazes I tasted in recent weeks from Australia. This has superb backbone and lift, and a bright, very long finish.