

## Exile, Barossa Valley 2002

### PERSONNEL

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

### GRAPE VARIETIES

Shiraz 75%, Mourvèdre 20%, Grenache 05%

### VITICULTURE

The single vineyard, which provides the grapes for Exile, is owned by The Colonial Wine Company and is situated in the centre of Nuriootpa. This block, that has been dry grown since the late 1800s, is 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 1,000 cases of Exile. The first vintage of the wine was made in 2002.

### PRESENTATION

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

#### WINEMAKER'S TASTING NOTES

2003 – A big, inky wine with a deep dark cherry robe. Intense blackcurrant, black cherry and toasty oak. Hint of woodsmoke, vanilla and exotic spices. Powerful structure, integrating silky tannins, chocolatey oak and fresh black berry fruit flavours. Well-layered tannins lead to an incredibly long, persistent finish.

### Reviews & Awards

98 POINTS, ROBERT PARKER'S THE WINE ADVOCATE AUSTRALIAN ISSUE, WA155, OCT. 2004. "Produced from a dry-farmed, single vineyard of old vine Shiraz (some of which are 120 years old), the stunning, inky/purple-tinged 2002 Shiraz Exile was aged in 100% new French oak. A sweet nose of black fruits, flowers, melted licorice, and espresso roast precedes a wine of amazing concentration, compelling intensity, and a tremendous finish of more than 60 seconds. Although expensive, readers must take into consideration the age of the vines as well as the limited production. This exquisite Shiraz is approachable, but promises to hit its peak in 3-5 years, and last for two decades."

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 EXILE BAROSSA VALLEY 90

(\$200; a blend of 75% shiraz, 20% mourvedre and 5% Grenache); like the Émigré, this is 15.5% alcohol and comes from a crop level of barely a ton an acre). Bright medium ruby. Deeply pitched aromas of black cherry, chocolate, mocha and woodsmoke. Thick, superconcentrated and dense; fatter than the Émigré but less vibrant, with lower-toned, somewhat saline flavors of berries, chocolate, and nut skin. Finishes thick, nutty and very long, with building tannins. A more massive wine than Émigré, but I preferred the Émigré. This is the first release for both of these wines, which are made using French methods, and French oak, by Jonathan Maltus (owner of Teyssier, Laforge and Le Dôme) and his team from Saint Emilion. (Commonwealth Wine & Spirits, Mansfield, MA).