

L'explorateur Shiraz, Barossa Valley 2003

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

DESCRIPTION

Classic ripe Shiraz that is handpicked from old Shiraz Vines based in the north of the Barossa Valley. The grapes are double-sorted – by bunch and then by grape -- on arrival at the winery and, after fermentation, aged in French oak for a year. Purple in colour with a round, enveloping taste.

GRAPE VARIETIES

Shiraz 100%

VITICULTURE

Grapes are sourced from blocks of old vines situated around the North of the Barossa Valley: Marananga, Ebenezer, Light Pass, Greenock, Angaston and Stockwell. Viticultural practises include minimal irrigation, low cropping and canopy management to maximise fruit maturation under optimum conditions. When judged flavour-ripe the grapes are handpicked into shallow trays.

VINIFICATION

Each block is vinified separately in order to optimise its individual characteristics. On arrival at the winery the grapes are sorted pre- and post-destemming (double triage) and crushed on entry into the vats. After a short pre-fermentation maceration period in which colour and fresh fruit aromas are extracted, the fermentation is started. The wine is rotation pumped during primary fermentation and also during the maceration period, which may be up to 3 weeks, after which the wine is run-off into French barrels.

AGEING

12 months on average in a blend of new, one and two year old French oak casks. After tasting, the final blend is determined a month or so before bottling.

PRODUCTION

An annual production of 4,500 cases of L'explorateur Shiraz. The first vintage of the wine was made in 2003.

PRESENTATION

Bottle: ACI Premium Claret Antique Green. Seal: Amorim Cork No 1. Capsule: Tin – Black with Purple top.

WINEMAKER'S TASTING NOTES

2003 – Dense plum/crimson colour. Sweet berry fruit with a lovely nutty, toasty uplift of oak on the nose. Good fruit with fat, chewy tannins and a lingering, flavoursome finish.

Reviews & Awards

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

“Exhibits a dense ruby/purple color along with a big, rich bouquet of melted licorice, blackberry liqueur, pepper and a hint of road tar. Ripe, full-bodied, supple-textured, and long, it should drink well for 5-10 years.”

This shiraz might as well be labeled as Port, it's so heady and sweet with super-ripe berry flavor. The wine is broad, powerful, and delicious, a meal in itself -- or with cheese (though perhaps better with a truffled pecorino than a creamy Explorateur). Commonwealth Wine and Spirits, Mansfield, MA.

- Wine Enthusiast, October 2004

“Lovely leathery feel, before a massive blast of fruit and tannins which kick in very late and then stay with you to the end, leaving a chewy, soft memory. A tremendous, controlled wine.”

- Decanter, September 2004.