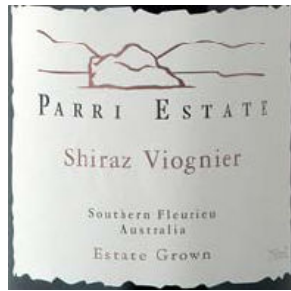


Parri Estate Shiraz/Viognier 2004

Southern Fleurieu, South Australia



This elegant, cool-climate Shiraz is enhanced with the addition of 5% Viognier for aromatics, resulting in a Cote Rotie style wine. Aromas of rhubarb, red cherry, and white pepper, with red currants and a hint of cinnamon on a round and supple palate. This is a perfect match for moderately spiced foods with its fine grained tannins, good length, and great natural acidity. It is drinking perfectly now, but can be cellared for an additional 3-5 years.

Both varietals were fermented together, to achieve seamless flavor integration. A cool fermentation ensured that the spice and berry characteristics of the cool climate Shiraz and the aromatics of the Viognier would be preserved. After further fermentation in new and used French oak, as well as malolactic fermentation in oak, the wine matured in oak for an additional 15 months.

Parri Estate was established with the ambition to produce wines that are a unique reflection of the region in which they are grown. To this end, the fruit is generally hand-picked, and techniques such as small-barrel fermentation and single vineyard production are employed.

Parri Estate's main vineyards are located south of Adelaide, on South Australia's Fleurieu Peninsula. With a cool maritime climate, this area lends itself to lower alcohol wines, with intense fruit and a soft balanced tannic structure, which makes them perfect food wines.