

Thorny Devil 2003

New South Wales, Australia



A fun and exciting new find from Down Under, the Thorny Devil offers more than just the usual fruit-bomb Shiraz that you generally find at this price point. A classical and elegant Shiraz, this wine displays a bouquet of red currants, with a hint of vanilla and tobacco. The palate is full bodied, yet soft, displaying red berry flavors complemented by a spicy finish and fine tannins. It is a perfect complement to pizza, pasta, and other Mediterranean dishes.

Made from grapes grown in the Gundagai region of New South Wales, an area just now beginning to emerge as the source of some of Australia's most interesting and exciting super-premium wines. Fermented using cool temperatures and hand plunging to gently extract fruit flavors and aroma, then aged for 12 months in predominantly French oak. The drought season of 2003, with its lengthy, warm days and cool nights combined to produce the intensely flavored fruit that makes this wine such a pleasure.