



2004 E&E Black Pepper Shiraz

Background Information

Each year, from a selection of more than 80 growers that make up the Co-operative, B.V.E carefully hand picks only the finest Shiraz grapes for the renowned E&E Black Pepper Shiraz. The succulent fruit is predominantly chosen from the most mature, dry grown Shiraz vines from the Northerly aspect of the valley. These vines, cultivated only providing intensely concentrated flavours and unique character.

Tasting Notes

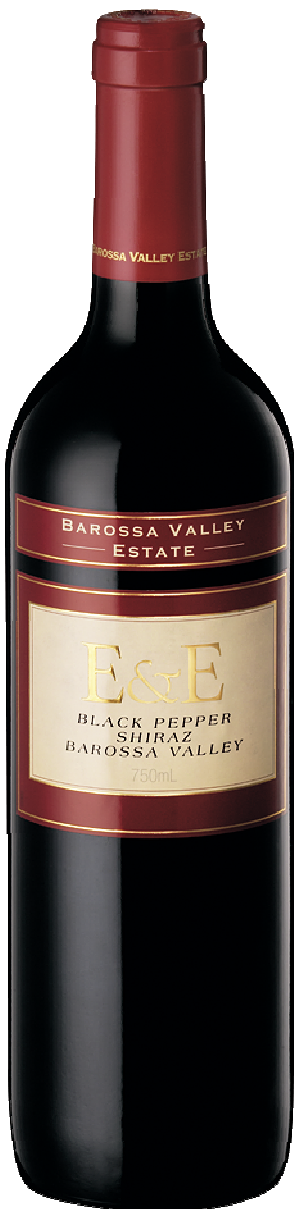
The wine has a deep crimson red with purple hue colour. The nose is filled with lifted cherries, spice and dark fruit with complimentary oak flavours. Rich and full weight, long finish with firm tannin spine the pallet. Typical top end Barossa Valley Shiraz.

Winemaker's Notes

Made from 100% Shiraz this wine, sourced from low-cropping Barossa vineyards, spent 18 months in 50% American, 50% French oak 30% of which was new.

The superb quality and perfection of this Barossa icon is indicative of the intimate working relationship between winemaker and grower. Maximum flavour retention and complexity have been achieved through meticulous attention to detail with each individual process.

The 2002 E&E Black Pepper Shiraz further reinforces the Barossa Valley Estate reputation of delivering world class Shiraz.



Vintage 2004

Growing Areas
100% Barossa Valley

Grape Variety
100% Shiraz

Winemaker
Stuart Bourne

Food suggestion:
Enjoy this robust shiraz with rich red meat dishes, strongly flavoured cheeses or rich pasta sauce dishes

Alcohol 14.2%

Residual Sugar
2.6 g/liter

pH 3.46

Acidity
7.6 grams/liter

The Heart, The Soul, The Soil.
