

BAROSSA VALLEY
ESTATE

WINEMAKERS

2003 Barossa Valley Estate E & E Sparkling Shiraz



Background Information

Revered 60 year old vines in the Barossa Valley produce fruit of rare intensity and richness, and it is from these old, twisted vines that the E&E story begins. While producing only a meagre yield each year, these carefully selected vines produce fruit with an intense concentration of flavour that is sought after the world over.

Tasting Notes

Deep brick red with earthen hues, this sparkling shiraz exhibits aromas of lifted ripe red and black berries, spices and pepper with subtle oak. These characteristics are carried though on the palate where the wine has a firm and fleshy mouthfeel, fine mousse and bead with great length and balace. This wine is quite complex with very well integrated oak. This superb wine will improve with careful cellaring for 7-12 years.

Winemaker's Notes

Each year, a small parcel of E&E Black Pepper Shiraz is set aside for secondary fermentation and maturation on yeast lees. This extended maturation and disgorgement in the traditional method, gives the wine great character and finesse. This is the pinnacle of Barossa Valley Estates wines in a classic Australian styled full bodied sparkling Shiraz.

Vintage 2003

Growing Areas
Barossa Valley

Grape Variety
Shiraz

Winemaker
Stuart Bourne

Food Suggestions

The E&E Sparkling Shiraz is the ideal accompaniment with roast turkey, rich desserts and full flavoured cheeses

Alcohol 14.2%

Residual Sugar
31 g/litre

pH 3.25

Acidity
6.5 g/litre
