



2003 ANDREAS SHIRAZ

Variety;	100% Shiraz.
Fruit Source & Process;	Selected from the ancient block, picked late in the season, hand processed through our 80+ year old Mintaro slate open fermenters and matured in our best French & American Oak barrels for 30 months. This wine is a hallmark of Polish Hill River Shiraz.
Vintage;	A drier season which has resulted in more concentration of flavours in the grapes.

WINEMAKERS NOTES	Great depth of colour, richness of flavours, spice, berry fruits, chocolate and mocha, coupled with the harmony of fruit, acid and tannin make up the rewarding mouth feel and ultimate enjoyment of this wine.
Cellaring potential;	Ideal drinking now -2018.
Food Ideas;	Roast fillet of beef. Osso Bucco.
Reviews; for the 2002 Andreas Shiraz.....	Phillip White-'The Advertiser'.-2002 Andreas Shiraz 10 th August 2005. 92 points. "..lush with blackcurrant, blackberry and mulberry aromas, this seductive and supple Polish Valley shiraz seems more approachable than many of it's neighbors over the ridge in the Clare Valley".

HISTORY

The vines were planted on a gentle easterly slope by the Wayman family, descendants of "Andreas" Wieman, the first Polish settler who in 1867 purchased our property. It is in Andreas's honour for his perception and skill in selecting his 'garden' site that we have named our wine.

