

BAROSSA VALLEY

2002 Cuvee Juveniles

The Juveniles is a bold and seductive unoaked blend that represents a youthful wine made from old vines. Fruit from dry grown, low yielding vines is fermented, bottled and released early not dissimilar to a Nuevo style wine.

It is fragrant, intense and concentrated in flavour with blackberry, earth and Asian spices. Sensuous palate feel and tremendous length make this wine frighteningly drinkable now, yet with a constitution to mature in the cellar for many years.

'Tim Johnston, owner of Juveniles wine bar in Paris, suggested we make a wine for him.

we decided that it should be a youthful blend of unoaked Grenache, Mataro and Shiraz, in keeping with the name of Tim's establishment'

2002 JUVENILES

VARIETAL: 60% Grenache, 20% Shiraz & 20% Mataro

REGIONS: Gomersal, Seppeltsfield, Marananga, Moppa, Koonunga Hill & Ebenezer

(40 – 150 year old vines)

HARVEST: late April 2002

pH: 3.78

ACID: 5.10g/L

ALCOHOL: 14.4% Alc/Vol

FERMENTATION: Fermented in single vineyard batches, blended in tank and gently persuaded through natural malo-lactic fermentation and bottled unfiltered an unfined before the end of the year.