



A strong vintage, with ideal harvest conditions and good natural tannins and acidity, 2005 produced fruit of excellent quality with concentrated flavour, elegance and impressive structure, destined for long-term ageing.

Fruit for the 2005 Platinum Label Shiraz was selected from consistently performing, distinguished vineyards from Bethany in the Barossa Valley and the Moculta district of Eden Valley. These were meticulously nurtured by our viticulture and winemaking teams to grow the finest, most intense Shiraz possible.

Proudly winning six Gold medals in Australian and international wine shows\*, and awarded 94 points in James Halliday's Australian Wine Companion, the 2005 vintage is a exceptional expression of Platinum Label at its best.

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**Regional Source**

Barossa Valley, Eden Valley

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**Grape Variety**

Shiraz

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**Vintage Conditions**

Good budburst and fruitset were followed by favourable growing conditions. Harvest was early by about two weeks due to the temperate conditions, allowing for steady, continuous ripening. Temperate conditions prevailed during the harvest period enabling red varietals to show exceptional flavour and structure.

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**Viticulture**

Barossa Shiraz for the 2005 Platinum Label was sourced predominantly from a distinguished vineyard site in the Bethany sub-region, known for producing wines of fine, concentrated fruit with supple, textural tannins. The warm conditions of the Barossa floor produced rich, ripe, full-flavoured wine, enhanced by incorporating a small component of cooler-climate Shiraz from the Moculta district of Eden Valley. Contributing an aromatic vibrancy to the blend, the Eden Valley component also helped refine the palate with long, elegant, structural tannins.

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**Winemaking**

Harvested at ideal flavour-ripeness following rigorous vineyard assessment, the fruit was crushed, de-stemmed and fermented in small batch open fermenters. The ferments were allowed to warm naturally with a combination of plunging and gentle pumping over to maximise colour and flavour extraction. Mid-ferment the wine was cooled to extend fermentation, maximising time on skins and accentuating line and length. Some parcels were pressed at 7 days to contribute a full, soft middle palate while others stayed on skins for 14 days to enhance the tannin structure and length of flavour. After gentle pressing the wine was racked to French oak barriques to enhance the wine's complexity, elegance, length and structure.

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**Maturation**

20 months in new and one-year-old French oak barriques.

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**Wine Analysis**

Alc/vol 14.5% - pH 3.52 - Acidity 7.1g/L

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**Peak Drinking**

Currently in its optimum phase for enjoyment, the 2005 Platinum Label Shiraz will continue to develop and will reward careful cellaring for a further decade or more.

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**Colour**

Deep purple in colour.

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**Nose**

Rich with warm spices, blue and black berry fruits and dark chocolate. Developed secondary characters of leather, rich earthiness and integrated French oak highlights have melded with the concentrated fruit adding a mature complexity to the nose.

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**Palate**

Deep and dark with an enticing display of blackberries, dark chocolate and roasted coffee beans; with long, complex tannins providing structure for the silky, concentrated palate. Seamless, rich and intense with tremendous line and length and a lasting elegance from fine French oak.

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