



Ebenezer | Shiraz 2004 |

Vintage	2004
Growing Areas	Barossa Valley
Grape Variety	Shiraz
Winemaker	Stuart Bourne
Food Suggestion	Pair this Shiraz with full flavoured cheeses and rich red meat dishes.
Alcohol	14.4%
pH	3.47
Acidity	7.3 g/litre

| Background Information |

The Ebenezer range pays tribute to the many generations of growers who have painstakingly nurtured their vineyards through good years and bad since settlement. Without their persistence and strength many of the great vineyards of the Barossa would be lost today.

| Wine |

Deep blood red in appearance with a purple hue, and a nose of lifted cherries and plums with chocolate, mocha, pepper and some toast caramel oak tones. The palate is full, rich and ripe with firm flesh, concentration, and ripe rounded tannins. The finish is clean and long with fresh fruit flavours persisting well.

| Winemaker's Comments |

2004 vintage conditions were quite warm and dry, giving rise to low yields of intensely flavoured fruit. Traditionally fermented on skins for 6 days, before maturation for up to 18 months in French and American oak barrels. Bottle aged prior to release and will continue to cellar beautifully for a further 10 years.

Crafted from 100% Barossa Valley fruit, every wine in the BVE range is made in the reflection of our world-famous E&E. A true expression of the richness and character of the celebrated region.