

**STONEHORSE SHIRAZ**  
**1998**

***Five stars, Winestate Magazine, July-August 2001***  
***Gold medal, Melbourne Wine Show, 2001***  
***Silver Medal, Barossa Wine Show, 2001***  
***Ninety points, James Halliday, 2001***  
***Ninety points, Robert Parker Jnr, 2001***

The 1998 Stonehorse Shiraz is a style of wine designed to accentuate the fruit characteristics of Shiraz. This is achieved by maturation in barrels which are at least five years old. With this we achieve a wine that is subtle but still has the length and structure that is expected of Barossa Shiraz.

The 1998 is sourced from a planting which was established in 1961. Its soil characteristics are reasonably uniform. It lies in an old watercourse and has some alluvial characteristics to its sandy clay loam. Whilst having the facility for irrigation, it is essentially grown without much irrigation at all. The cropping level is still fair at 3.0 to 3.5 tonnes per acre depending on the year.

The 1998 is an excellent wine. The wine was matured for 30 months in eight year old French and five year old American oak barrels. The wine was racked three times during maturation. This racking was a "lees and all" style of operation and, as such, the wine was in contact with light lees for the duration of the maturation. The wine was blended in October 2000 and bottled without filtration or fining.

**Colour:** Deep red with crimson hues.

**Nose:** Blackberry, plum, and boysenberry. Complex secondary aromas of earth and leather. Spiritous anise overlay. Subtle and complex.

**Palate:** Fresh plum flavours are pulled through the palate with firm acid and tannin. Palate is long and centred. Youthful.

**Notes:** This wine has a well constructed palate and should live for a long time if cellared carefully. It can be drunk now, but will be a far more complex wine when older. With the absence filtration and fining, decanting is highly recommended.