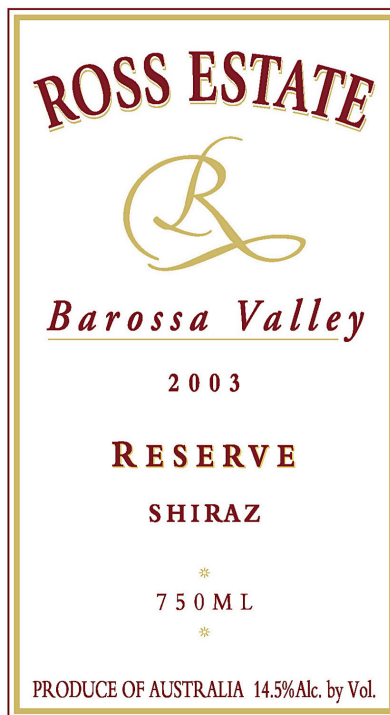


<b>Country Of Origin &amp; Region</b>	<b>Winery</b>
<b>Australia, Barossa Valley</b>	<b>Ross Estate</b>
<b>Ross Estate Reserve Shiraz 2003</b>	



**Tasting Notes**

**90pts Robert Parker, Jr., The Wine Advocate #161 10/31/05** - "Another outstanding effort, the inky/blue/purple-tinged 2003 Shiraz Reserve was aged in 40% new American hogsheads and 60% older wood. It offers up a sweet perfume of blueberries, blackberries, charcoal, and pepper. Medium to full-bodied, dense, and chewy, with low acidity, ripe fruit, a layered texture, and a heady finish, it can be enjoyed now and over the next 7-8 years."

**88pts. Wine Spectator 2006** - A big, rich wine that's actually rather light on its feet, with plum, blueberry and cream flavors at the center, wrapped in refined tannins until the finish gets a bit hard. Best from 2008 through 2015.

**Food Accompaniments**

Steak; Kangaroo; Roast beef; End of meal with a selection of cheese

**Winemaker Notes**

The wine is a very dark black plum colour. The nose has lifted smoky bacon, chocolate and toasty aromas with dark berry fruit underneath. Blackberry, cherry and anise abound on the palate. Firm, dry tannins and a long finish complete a wine that gives tantalizing promise of further complexity as the wine has further bottle ageing and fulfills expectations. The grapes for this wine were grown on the Ross Estate vineyard at Lyndoch. The vines are 5-10 years old and are well balanced vines. 40% vineyard – single wire 60% vineyard – 2 wire vertical. The rows are 3 metres wide x 1.5 metre vine spacings. Clones: 1654 and older Australian Clone.

<b>UPC Code</b>	<b>Chemical Analysis</b>	<b>Varietal</b>
840700000661	<b>Alcohol:</b> 14.5% <b>pH:</b> 3.46 <b>Total Acid:</b> 6.5g/L <b>Residual Sugar:</b> 2.2g/L <b>Free/Total Sulfur:</b> 24/ 73mg/L total	Shiraz