



The **2004 KENNEDY** is a classical blend of Grenache (50%), Shiraz (30%) and Mourvedre (20%)

The KENNEDY is a tribute to Leo 'Joe' Kennedy, the previous owner of the Light Pass Grenache vineyard from which the entire Grenache component for this wine is sourced.

Wine Description

Dark purple in colour this wine is reminiscent of spicy dark cherry characters. The blend is richly complex displaying some savoury earthiness, floral notes with a fleshy soft palate.

Winemaking

Hand harvested, destemmed and crushed. To aid colour, tannin and flavour extraction this wine was allowed to ferment to temperatures in-excess of 32°C. Post ferment the wine was macerated on skins for an additional 10 days before being pressed to five year old French oak hogsheads. Maturation for 14 months in old French oak hogsheads occurred before being blended and bottled with no finings or filtration.

Vintage 2004

After average winter rainfall and a comfortable start to the growing season there was a very hot December and February which hurried on ripening in earlier varieties in the Barossa Valley. Flavour development lagged behind sugar development but those with patience were rewarded with ample flavour and colour. Fortunately March was perfect with warm sunny days and cool nights which lead to ideal ripening conditions particularly in Eden Valley and for late varieties in the Barossa Valley.

Vineyard/Region

Grenache - Barossa Valley (Light Pass sub region) 45 year old
Shiraz - Barossa Valley (Seppeltsfield sub region) 11 year old
Mourvedre - Barossa Valley (Moppa subregion) 50+ year old

Harvest Date

Grenache - 3rd April 2004, Shiraz - 10th March 2004, Mourvedre 15th April 2004

Yield

Grenache - 1.9 t/acre (4.7 t/ha), Shiraz - 3.0 t/acre (7.4 t/ha), Mourvedre 0.8 t/acre (2 t/ha)

Wine Details

Alcohol 15%
Ph 3.7
TA 5.7 g/l

Cellaring Potential

Optimum year 2008