

The Vincent

Harvest Vintage: 2004

Alcohol: 14.5 %

Vineyards: 100% Estate grown at Bakers Gully, McLaren Vale.

Winemaking / Viticulture: Selected from an elevated block within the Vineyard, which consists mainly of 'tough' ironstone-based soil types. Aging was in new American and French oak barrels for 12 months followed by 5 months in older French barrels for additional complexity and integration.

Yeast Type	796
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Finished Wine Analysis	
Alcohol	14.5%
Residual Sugar	< 2.0 g/L
Titrateable Acid	6.51
pH	3.40

Hue: Dense red with slight purple hue.

Aroma: Stewed plum fruit, with coffee and leather.

Palate: Rich and mouth filling, sweet, round plum fruit, roasted coffee beans, layered tannin effect.

Cellaring: Bottle maturation at least 5 years.
Please decant before serving.

