



2002
Siberia Shiraz



2002 Siberia Shiraz

2002 was an outstanding vintage, hence the production of this wine which is only produced in exceptional years. The fruit comes exclusively from one vineyard which we call 'Siberia'. The cold and windswept nature of the site produces small berries with intense colour and flavour and a distinctive spiciness. Production is limited to around 500 cases or 20 barriques.

The 2002 Siberia Shiraz was fermented in open top concrete tanks, where it was hand plunged three times a day before careful extended maceration on skins for six weeks. It was matured in new French oak barriques for 24 months before a light natural egg white fining (hand separated!).

Ripe mulberry dominates the palate with hints of toasty oak, black pepper and dark plums. The wine has excellent fruit intensity and depth of flavour and will go well with red meat dishes or with blue cheese. This wine will age gracefully in the bottle for about 10 years.





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This is our flagship wine, made from fruit from our Siberia vineyard. The 2002 Siberia Shiraz was fermented in open top concrete tanks, where it was hand plunged three times a day before careful extended maceration on skins for six weeks. It was matured in new French oak barriques for 24 months before a light natural egg white fining (hand separated!).

Ripe mulberry dominates the palate with hints of toasty oak, black pepper and dark plums. The wine has excellent fruit intensity and depth of flavour and will go well with red meat dishes or with blue cheese. This wine should improve in the bottle for about 10 years.



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