



## MADFISH 2000 SHIRAZ

**Region** Margaret River/ Pemberton/ Great Southern

**Technical Notes** 2000 was a difficult growing season in the Great Southern with cyclonic rain and periods of cloudy weather interrupting otherwise ideal mild growing conditions. Margaret River and Pemberton had consistently better weather and produced fruit with greater richness and flavour and thus provided the bulk of the 2000 Madfish Shiraz. The selected Shiraz was fermented in open stainless steel tanks with twice daily pumpovers to aid fruit tannin development. Maturation in new, 1 year old and 2-year old French oak for 12 months allowed the wine to develop and gain structure. The objective was to produce an elegant Shiraz with complex aromas and characters and with texture and structure that would reward cellaring, the use of French oak instead of traditional American oak gives rise to a wine of greater sophistication.

**Tasting Notes** The 2000 Madfish Shiraz is rich blood red with youthful purple hues and a dense middle. The nose demonstrates complexity of varietal characters with spicy black pepper, aromatic violets, ripe cherry plums and dark chocolate cake. An elegant fresh oak background provides a frame for the generous fruit aromas. The palate is warm and rich with generous mouthfilling flavours and an appealing softness so typical of the variety. Soft powdery fruit tannins and well-seasoned French oak provides structure to the wine.

**Cellaring** The 2000 Madfish Shiraz will benefit from short to medium term (5 years) aging.

