

MAD FISH

2004 MadFish Shiraz

Varieties

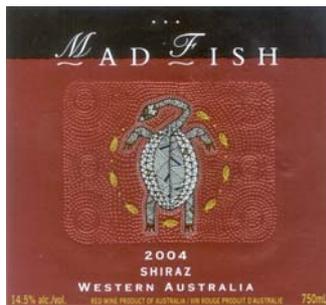
Shiraz

Region

Great Southern 60%

Margaret River 28%

Blackwood Valley 12%



Technical Notes

Both the 2002 and 2003 seasons were reasonably low yielding wine grape harvests due largely to inclement conditions around the vine flowering time which occurs in spring. Windy and unseasonally cool conditions at that time for both of these vintages compromised fruit set producing smaller bunches with fewer berries. By contrast the weather during spring 2003, the time of budburst and flowering for the 2004 season was very good; cool but sunny with little wind meant that fruit set was the fullest seen since 2001. The ripening conditions throughout the 2004 season remained good to excellent with only a few isolated incidences of rainfall, mainly along the south coast which did not affect Shiraz quality. Red grapes in 2004 show the benefit of a warm; not hot, and relatively dry growing season with strong colour development, ripe flavour characteristics and mature tannin structure.

Shiraz from the Great Southern, Margaret River and a small portion from the Blackwood Valley in the South West of Western Australia were specially selected for the 2004 MadFish Shiraz. Fermented in open stainless steel tanks with twice daily pumpovers aiding fruit tannin development. Maturation in new, 1, 2 and 3 year old French oak for 12 months encouraged wine development and structural complexity. 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 2004 MadFish Shiraz has a dense blood red appearance with a dark black heart indicating the concentration of the Shiraz fruit from the 2004 vintage. The nose is full of dark cherry fruits with the spicy, peppery hints that have become signature characteristics of MadFish Shiraz. There are aromatic tones of ripe berries and an almost chocolaty character. The oak is restrained and cedar like in quality. The palate is rich and concentrated without being heavy and tannic allowing the wine to be enjoyed in its youth without gripping astringency. There is great depth of ripe cherry flavour with more complex peppery characters. The wine displays the sweet fleshy fruity middle palate that makes good cool climate Australian Shiraz so attractive.

Cellaring

The 2004 MadFish Shiraz has sufficient fruit to allow early consumption but would benefit from short to medium term (5 years) aging.



MADFISH WINES

Margaret River and Denmark, Western Australia

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