



KEITH TULLOCH WINE

Keith Tulloch Hunter Valley “Kester” Shiraz 2004

Variety: 98% Shiraz and 2% Viognier

Region: 100% Hunter Valley, New South Wales, Australia

Style: A rich, medium-bodied, multi-layered palate with fine tannins.

TASTING NOTES:

The 2004 has a rich profusion of fully ripe fresh berry fruits, with powerful aromas and hints of cooking spices and game. It shows an abundance of the typical “Kester” dense blood plum, black cherry and red-currant, with black chocolate and licorice notes. This tight yet multilayered palate is seamless and finishes with typical “Rhonest” lingering persistence, with silky balanced tannins fading slowly with hints of briar and savory spice.

WINEMAKER’S COMMENTS:

The cool Summer and mild 2004 Vintage has produced this Hunter Shiraz with beguiling charm and silky tannin richness – the ideal expression of full fruit ripeness and balance. This “Kester” has powerful ripe-fruit character, yet also shows refined and supple depth – possibly the most “complete” medium-bodied style the Hunter can make.

WINEMAKING:

This shiraz is sourced from old dry-farmed Hunter Valley vineyards, and is then fermented with a trace of Viognier in open vats, with plunging by hand. As always, this winemaking incorporates Rhone Valley winemaking techniques – cooler fermentation control, regular hand-plunging, and greatly extended skin-contact – for extra dimensions of flavor complexity and greater palate length. It is matured for 20 months in a mixture of super fine-grained French oak barriques to impart a fine, velvety oak support.

CELLARING:

The “Kester” is produced with the fruit power and palate structure for a long term potential of 15 years plus. We recommend decanting prior to drinking, to allow the wine to achieve its regal aromatic and palate development.

SEAL:

Screwcap sealed to provide our best quality assurance and the ultimate potential for cellaring, allowing this wine to elegantly develop complexity and softness.

ANALYSIS:

Alcohol 13.9%
Titratable Acid 6.8 g/l
pH 3.43
Volatile Acidity 0.5 g/l
SO₂ Free 24ppm /
Total 76ppm



For more information about Keith Tulloch’s wines, please visit www.keithtullochwine.com.au

For more information about the Wine Angel Portfolio please visit www.wine-angel.com or contact Laura Robinson at 212-627-0330 or laura@wine-angel.com