



2004 WATERSHED – PREMIUM SHIRAZ

VINTAGE: 2004

ORIGIN: MARGARET RIVER

HARVEST DATE: Machine harvested March/April 2004

BLEND INFORMATION: SHIRAZ 100%

BOTTLING DATES: November 2005, January 2006

CLIMATE: A Mediterranean climate which combines well drained gravel loamy soils to produce premium wines of distinctive elegance and power, with complex fruit flavours and intense bouquets. Annual rainfall approx 1000- 1200ml

PRODUCTION NOTES: The parcels of fruit that are sourced from Watershed's own vineyards and from growers vineyards in Margaret River, as well as one parcel coming from Frankland in the Great Southern region. The Margaret River maritime influenced summer climate conditions of warm days and cool nights, contributes to a slow, long grape ripening period. Each batch is fermented in tank at relatively moderate temperatures of 22 – 24°C. The slightly warmer temperatures aid in the extraction of colour and flavours from the skins. Once the ferments have finished, the wines are seeded with a malo-lactic culture which is a bacterial culture that converts the natural malic acid to lactic acid, making the wine softer on the palate and also microbiologically stable. This keeps the aroma and flavours fresh and fruity. The wines are then matured in a mixture of up to 30 – 40% new, and the balance in one year old oak hogsheads and barriques. The oak type is predominately American oak. The wines are left in contact with oak for 18 to 20 months until blending for bottling.

TASTING NOTES: Colour-Medium intensity plum red with purple tints.

Nose -Complex nose, with coffee, liquorice, chocolate and sweet cherries, mixed with hints of nutmeg and cinnamon, and white chocolate and mocha.

Palate-The flavours of sweet raspberries and cherries continue on the palate, with the chocolate flavours becoming sweeter and richer, adding palate weight. The fruit flavours are balanced by a fine tannin structure, adding palate length. The wine finishes with lingering raspberries, coffee and chocolates.

AGING POTENTIAL: Ready for immediate enjoyment but will mature well for up to 5 years.

IDEAL SERVED AT: 18-19 degrees C

CASES PRODUCED: 14,000

WINE ANALYSIS: Alcohol 15.0%, Total Acidity 5.7g/l, pH: 3.45, Residual Sugar: 0.36 g/l

ABOUT WATERSHED: Watershed Premium Wines vineyard was established in 1999. Its first wines were released in August 2002, since then its wines and business have won numerous awards including Gold Medals for each of its red wines and trophies for its Cabernet Sauvignon Merlot.

The winery is located just 4.5 kms south of Margaret River township. Jancis Robinson, internationally renowned wine critic, has described the Margaret River wine region "as close to paradise as I have been on my wine travels" Watershed now produces 76,000 cases of wine annually and exports to 13 international markets.

James Halliday has rated Watershed 5 stars in his 2005 & 2007 wine companions which describes Watershed

"as an outstanding winery capable of producing wines of the highest calibre"