

PIRRAMIMMA

2004 McLAREN VALE

ACJ



ACJ has been developed by Geoff Johnston to produce a seductive, alluring super premium wine from cabernet sauvignon, shiraz and petit verdot. This wine has been crafted using different flavor profiles of each variety, and combining them into a wine which is very expressive, yet subtle and complex with a wonderful balance of flavor and tannins. The final blend was made up of wines matured for 24 months in 71% French oak and 29% American oak.

Color: Immediate, attractive, bright deep brick red color.

Nose: Exhibits a profusion of cherries, blackberries, floral violets, rose petals, lavender and spice with subtle vanillin oak.

Palate: The palate shows seamless layers of a mosaic of berry fruits, mocha and violets, with persistent fine long tannins and mineral acidity.

Geoff Johnston

WINE PARTICULARS

Appellation:	McLaren Vale, South Australia
Vintage:	2004
Varietal:	48% Cabernet sauvignon 39% Shiraz 13% Petit Verdot
Vineyard:	Single Estate
Soil:	Loam over clay
Harvested:	Cabernet sauvignon - March 9th Shiraz - March 23rd Petit Verdot - April 22nd
Alcohol:	14.5 %
Acid:	7.1 gr/litre
pH:	3.4
Residual sugar:	1.7 gr/litre
Aging:	24 months in new French oak (71%), 29 months in American oak (29%)
Bottling date:	July 2007
Closure:	Stelvin Lux

CELLARING

This wine, due to the closure used coupled with careful cellaring, will bottle mature for 15 plus years.

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