



JOHANN'S GARDEN 1999

Grape Variety

55% grenache, 35% mourvèdre and 10% shiraz grapes from selected vineyards growing in the Barossa Valley.

Wine Description

Bright deep crimson in colour. Exotic lifted spicy nose of mace and cloves with stewed berries, plums and prunes. Rich and opulent, the palate exhibits sweet cherry fruit, chewy, velvety tannins and a long balanced finish.

Cellaring Potential

Exceptional vintage, optimum year 2004.

Serving Ideas

Shin of veal or shanks of kid or lamb braised in a mild harissa-spiced gravy with cumin-scented couscous or cracked wheat pilaf.

Technical Data

Harvest date:	31 March
Alcohol:	14.5
pH	3.40
Acid:	5.9

Background

Named as a tribute to the early Barossa Lutheran pioneers, many of whom carried the name Johann as their first name. Their toil, perseverance and conservatism in hardship has meant that the many generations that followed rejoiced in the riches of their prudent efforts. The grenache is just one of those blessings and has been appropriately named after Johann Alfred Zobel, whose 65-year-old vines, growing on the banks of the North Para, form the base of this wine. Barossa growers traditionally referred to their vineyard as their 'garden'. The traditions and culture have survived to this day including the winemaking techniques used in this grenache blend. It is produced from low-yielding, old, gnarled, dry-grown bush vines from selected vineyards.

Vintage Description

The latter part of spring led into one of the hottest summers on record, with virtually no rain. The drought conditions resulted in smaller berry size producing concentrated flavours. Tropical cyclones Elaine and Vance brought unseasonal rains in mid March, causing widespread botrytis problems requiring careful handpicking. 1999 proved to be another challenging vintage.