



JOHANN'S GARDEN 2000

Grape Variety

50% grenache, 30% mourvèdre and 20% shiraz grapes from selected vineyards growing in the Barossa Valley.

Wine Description

Bright crimson in colour. The nose is lifted, sweet/spicy with raspberry, cherryplum, mace and cloves, very youthful and fruit-driven. The well-balanced palate has a nice texture, is fleshy, rich and soft, exhibiting sweet fruit. Medium structure, nice length finishing with silky soft tannins.

Cellaring Potential

Great vintage, optimum year 2002.

Serving Ideas

Little disc of yeasted dough with fresh goats cheese, drizzled with extra virgin olive oil.

Technical Data

Harvest date:	30 March
Alcohol:	14.2
pH	3.38
Acid:	5.8

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 2000 vintage was small and early. Another drought winter, frost at the end of October, poor flower development in spring and the unseasonal cool temperatures in late October/early November led to low yields. This was compounded by searing summer temperatures and a large amount of rain at the end of February - 100mm of rain over 24 hours courtesy of a tropical cyclone up north - which caused splitting of fruit, mould infections and subsequent shrivel and raisining. Overall, the whites are delicate with good flavour intensity while the reds are showing great potential.