



JOHANN'S GARDEN 2002

Grape Variety

65% grenache, 22% mourvèdre and 13% shiraz grapes from selected vineyards growing in the Barossa Valley.

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 year 2002 goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy—like winter really. The drizzly cold weather affected the flowering and caused poor fruit set, commonly known as 'hen and chicken', leading to very little fruit. In particular riesling and shiraz, Eden Valley signature varieties, were the worst affected with crop reductions leaving us with less than 20% in some varieties. In addition the season was 2-3 weeks late due to the unseasonable cold weather.

With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

Wine Description

Deep purple crimson in colour. A sweet ripe spicy bouquet of raspberries, plums blackberries and anise with hints of mace, nutmeg and tar. A fleshy concentrated palate of sweet ripe black berry fruits with lush velvety mature tannins and a long finish.

Cellaring Potential

Exceptional vintage, optimum year 2006.

Serving Ideas

Gruyere beignets with braised leeks.

Technical Data

Harvest date:	19 April-7 May
Alcohol:	15.6
pH	3.59
Acid:	5.6