



JOHANN'S GARDEN BUSH VINE GRENACHE MOURVÈDRE SHIRAZ 2005

Grape Varieties

68% grenache, 19% 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 first name of Johann. 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 70-year-old vines growing on the banks of the North Para originally formed 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 and trellised vines from selected vineyards.

Vintage Description

Vintage 2005 was early, warm, quick, fantastic quality with good yields – and exhausting. Above average winter rains led into a beautiful spring, with some early November frosts but good flowering weather in late November and early December. Summer was wet and wild, with an amazing roller-coaster of weekly thunderstorms that helped maintain good subsoil moisture. Rains in January were followed by a dry February, and the dry weather continued right through the autumn. Warmer than usual autumnal weather caused an early, compact harvest of above average yields. The late Indian summer lasted into May, well after all the fruit was harvested, at maturity figures, flavour and colour not seen before the 2002 vintage. The quality of the 2005 vintage is sure to be ranked as one of the best on record, after 2002, with all varieties showing strongly. Once again the signature varieties for Eden Valley, i.e., riesling and shiraz, performed brilliantly.

Wine Description

Deep crimson in colour. Sweet ripe lifted aromas of plum, raspberry, licorice, blueberry and cream with vanilla, cedar and spicy mace and nutmeg hints. The palate is sweet, rich, ripe and luscious, concentrated, complex and juicy with layers of velvety textured tannins and excellent length.

Cellaring Potential

Exceptional vintage, drink now to 2013.

Serving Idea

Potato & pea parathas.

Technical Data

Harvest date: 5-28 April
Alcohol: 15.0%
pH 3.54
Acid: 5.9g/l