

SOPHIE'S GARDEN  
PADTHAWAY SHIRAZ  
VINTAGE 2004

SOPHIE'S GARDEN IS  
SOURCED FROM OUR FINEST  
BARRELS OF PADTHAWAY  
SHIRAZ

COLOUR

Almost black at the core with a  
purple rim.

AROMA

A little shy to begin but once opened  
up shows asian spice and scented  
dark black fruits.

PALATE

A powerful full bodied palate with  
fine grained mouth coating tannins;  
concentrated upfront fruit that  
continues right across the palate.  
Although a big wine it shows focus;  
the fruit concentration carries the  
alcohol to offer a finely balanced  
wine of power and intensity.



WINEMAKING

Crushed into open top fermenters,  
Regular pump overs twice daily to  
extract colour and tannin. The grapes  
were then pressed and the wine was  
transferred to tank and then racked to  
barrel for oak maturation.

MATURATION

16 months in 20% new French oak  
hogsheads, the balance in a mix of  
old French and American oak.

ANALYSIS

Alc 16.0%, pH 3.38, Acidity 7.04

CELLAR POTENTIAL

8 to 10 years

VINTAGE

After a long wet winter that carried  
well into August, the weather cleared  
up and provided near ideal  
conditions for flowering and set, to  
the extent that crop thinning was  
required. Padthaway was not  
subjected to the extreme  
temperatures seen in the northern  
vineyard areas of the state. The fine  
weather coupled with balanced vines  
and careful canopy management  
resulted in berries full of dark dense  
fruit and spice characters.

“ QUALITY WITHOUT  
COMPROMISE... ”

