



Production:  
Picked March 6  
2003,  
Single vineyard  
wine.  
6.6 tonne picked @  
2.49 tonne to the  
acre  
Total production  
4280 Bottles - 320  
Re-Released 2011

Colour:  
Deep red with hints  
of brick lingering  
around the menis-  
cus.

Nose:  
Upfront plum in a  
spicebox complexity  
Earthy mushroom  
notes with deep  
tarry hints round  
out a pretty complex  
nose

Palate:  
Innitial upfront plum  
and dark chocolate  
linger through to a  
spicy finegrained  
finish. The balance  
of the tannins with  
the fruit is both  
generous and  
restrained. He still  
has terrific cellaring  
potential, but great  
to drink now.

*David Franz*  
david Franz

2003  
- Cellar Release -  
*Benjamin's Promise Shiraz*

Shiraz has gone from being a workhorse backbone to many fortifieds in years gone by, to being one of the great success stories of the modern wine making era. Perhaps nowhere as consistently as in the Barossa. Although some muttering can be heard that this star has peaked and that perhaps the gloss is wearing a little thin.. I have to say I completely disagree!

There is so much more to Barossa Shiraz than just the big jammy fruit bombs that seem to grab the high profile attention. Don't get me wrong, these wines definitely have their place in the 'book of shiraz' it's just that they are a chapter, rather than the whole story.

Personally, I think the really interesting wines these days represent the soil and site that tempered the fruit and the touch of the winemaker that finished the job. Barossa Shiraz is definitely ready to come of age.

About 2 kilometers (give or take as the crow flies) from our winery lies our family's 'Stonewell Hill' block. The block (as the name suggests) slopes gently from a high point on the South Eastern corner to the North Western end. The soil vary from an almost non existent couple of inches of topsoil at the top of the hill to a rich sandy loam at the bottom. We've built the soil up over the years with a bit of clay and a whole lotta love! I used five different patches of Shiraz on this block to build the 2003 Benjamin's Promise Shiraz.

In my book, a long 'intensely gentle' approach is essential when dealing with Barossa Shiraz. Time and patience is the only way to extract blockbuster characters but retain the balance poise and subtleties inherent in this kind of varieties.

In 2003 the Shiraz was handpicked, de stemmed then whole berry fermented in a single batch. Flavour and tannins were liberated from the skins by pumping over two to three times a day for just over two weeks. After pressing, the Shiraz spent around two months going through malolactic fermentation on gross lees.

Barossa Shiraz can have a tendency towards fatness so the rigid discipline of French oak and the fine grained tannins it imparts forms the backbone of my wood treatment.

Following malo, I carefully racked the wine into a combination of new and two year old French and American oak barrels for twelve months maturation. A year later the Shiraz was tucked away for another twenty two months in 3 year old French Oak Hogsheads to finish. Five years bottle aging before re-release has totally integrated the flavours for great now drinking, but also a wine that will go for another 10 years without blinking! The result is a wine like my son Benjamin; dark, spicy and a delightfully gutsy character.

