



Mitchelton lies in the heart of Central Victoria, sourcing from the sub-regions of Heathcote, Goulburn Valley and The Strathbogie Ranges. Mitchelton wines deliver balance, texture & complexity with consistent flavours that define the distinctive regional characteristics of Central Victoria.

Mitchelton Crescent 2004

Variety

The three varieties originate from the Rhone Valley, France. Since its introduction, Shiraz has become the most planted red grape variety in Australia and is renowned for producing rich full bodied wines. Mourvedre, sometimes known as Mataro, represents a very small percentage of the total red grape production in Australia and tends to produce medium sized berries with spicy aromatics and solid tannin structures. Grenache is a not widely planted variety in Australia but gaining prominence. It produces fragrant "jubey" wines that are generally lightly coloured.



Wine Attributes

Enticing aromatics of lifted cherry, plums and chocolate couple with black olive tapenade and a mossy earthiness. A defined, yet elegant palate displays intense flavours of dark cherry, plums and spice, juxtaposing a rustic, savoury tone. The structure is fine and poised with chalky, textural tannins framing a long and enigmatic finish. This wine will build in depth and complexity with careful medium to long term cellaring, and is strengthened by thoughtful food pairing.

Vineyard Information

Shiraz comes from the Crescent Block which has 37 year old own rooted vines which produce very low yields of intensely flavoured berries. The soil of Crescent Block has been layered down over thousands of years, with layer upon layer of deep washed river sands allowing the roots of the vine to deeply penetrate. The Mourvedre and Grenache are both from the Bells Block at the other end of the estate. The soils here are significantly different, composed of a soft sandy loam topsoil over a chunky Ochre Red clay subsoil. These are some of the oldest soils on the Mitchelton estate. All vines are spur pruned to one bud spurs and thinned when required.

Vintage

Frost events in mid-September resulted in particularly low crops, resulting in fruit with very concentrated flavours. A cool but dry end to 2003 with welcome rains (50mm) the week before Christmas ensured good moisture levels and canopy development before February. Prolonged heat wave conditions prevailed but fortunately eased, bringing near perfect ripening conditions for the remainder of the season, yielding fruit of very high quality. 34mm of rain recorded from Jan 1st 2004 to the end of vintage (5th May) ensured there was no pressure on picking decisions due to precipitation.

Winemaking Techniques

Submerged cap fermentation with careful temperature control allowed retention of aromatics and soft tannin extraction. During this vintage, parcels spent up to 14 days on skins in the fermenter. After pressing of the skins, the free run and pressings were carefully blended, and moved to barrel to undergo malolactic fermentation. The wine is matured on lees for 16 months, including 35% new French oak barriques which complement the rich fruit and spicy qualities of the wine. Meticulous barrel selection follows, before blending to the ultimate expression of the three varieties as one blend.

Technical Details

Alcohol: 14.56%
Residual Sugar: .6 gm/L
pH: 3.44
Acidity: 6.34 gm/L

Cepage: 44% Mourvèdre,
37% Shiraz, 19% Grenache
Standard: Drinks 8.6