



Camden Park Shiraz Petit Verdot 2004
(South Eastern Australia)



About the winery

In order to achieve the best consistent quality year after year our winemakers work with several wineries in Australia to bring a style of wine that UK consumers enjoy. The wineries have to work within certain protocols that we lay down in order to achieve this quality including vineyard yields, time to process from vineyard to winery, fermentation temperature, oak maturation and the all important selection post harvest. All of these come together to produce ripe, juicy, fruity full styles of wine ready to satisfy the biggest and best requirements of Camden Park.

About the wine

This is a hearty blend of Shiraz and Petit Verdot with all the style and opulence of a great wine. It is the result of a careful selection of fruit from healthy old vines, situated in some of South Eastern Australia's premium vineyard sites. Grapes are hand picked only when sugar, acidity, color and flavor, are at an optimum balance. The grapes are then warm fermented to allow maximum extraction of colour and flavour. The Petit Verdot was also fermented with the use of French oak staves. These staves then remained with the wine for a further six months.

Tasting note

Bold dark fruit flavours of plum, blackberry and damson greet the palate alongside notes of cassia, cardamom and bitter chocolate. This is a richly textured and highly complex wine that offers intensity and great depth while remaining refined and elegant.

Press / awards

Winery website

Technical information	Composition	85% Shiraz 15% Petit Verdot
	Residual Sugar	2.2g/L
Total Acid	6.1g/L	
Alcohol by vol.	13.5%	
Case size	6x75cl	
Bottle barcode	5060038880062	
Case barcode	15060038880069	

