



2004 JaJa Barossa Shiraz Marananga (Stonewell)

Background Information

The 2004 JaJa Barossa is the inaugural vintage of a passionate journey identifying the best regions and sub-regions for the Shiraz grape. It is no coincidence that our first stop was in the brilliant Stonewell sub-district of Marananga in Australia's famous Barossa Valley. It made sense that given the premium fruit we had on offer that we contract the winemaking services of Troy Kalleske, the brightest star of Barossa and a young gun that knows the area like the back of his hand.

The name JaJa is actually an initialism of the then, four children of the JaJa Wine Company family, Jake, Andrew, Jordan and Alana Werden.

2004 Vintage

The 2004 growing season began with excellent winter rainfall and was followed by a warm, wet spring. The Summer was dry and began very hot in December but this was followed by a cool January allowing slow ripening for optimum colour production and flavour development. February was hot, giving the vines a burst of warmth and resultant rising baumes. In March the Barossa experienced perfect vintage conditions with daily temperatures in the mid to high 20's and cool nights. April was also ideal with mild weather and no rain. In summary an almost perfect vintage.

The 2004 JaJa Barossa was harvested at 14.8 baume then fermented in open top fermenter (up to 32 degrees celsius) for one week with hand pump overs twice per day. After basket pressing it was immediately filled to hogsheads where it completed fermentation. For the 2004 we used equal amounts of new and used American oak featuring periodic rack and returns during barrel maturation where the wine spent 16 months in barrel.

Tasting Notes

Brooding purple colour with bright tinges. The nose is concentrated and complex. With some air it leaps from the glass with aromas of mocha, anise and dark plum. The intensity continues on the palate with more dark fruit characters that fill every corner of the mouth, ably supported by generous tannins. A big Barossa baby with a fair chunk of elegance to boot. Drink now over the next decade.

Packaging

- ACI A30144 bottles
- Stelvin Cap
- 6 bottles to a box
- Printed boxes

RRP (\$AUD)

\$29.99

Press / Reviews

Available on request

Sales

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Vintage

2004

Grape Variety

100% Shiraz

Alcohol

14.5%

Growing Areas

Marananga

Winemaker

Troy Kalleske

pH

3.58

Standard Drinks

8.6

Production

289 Dozen

Acidity

6.79 g/litre