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BAROSSA VALLEY

## Cuvee Juveniles

*The Juveniles is a bold and seductive unoaked blend that represents a youthful wine made from old vines. Fruit from dry grown, low yielding vines is fermented, bottled and released early not dissimilar to a Nuevo style wine.*

*It is fragrant, intense and concentrated in flavour with blackberry, earth and Asian spices. Sensuous palate feel and tremendous length make this wine frighteningly drinkable now, yet with a constitution to mature in the cellar for many years.*

*'The owner of Juveniles wine bar in Paris, Tim Johnston, suggested that I make a wine for him.*

*I decided that it should be a blend of Grenache, Mataro and Shiraz from our ancient vines. I asked Tim's daughter Carolyn, to design a separate label for this cuvee, as her paintings adorn the walls of her fathers wine bar'*

*David Powell*

### 2003 JUVENILES

VARIETAL: 60% Grenache, 20% Shiraz & 20% Mataro

REGIONS: Gomersal, Seppeltsfield, Marananga, Moppa, Koonunga Hill & Ebenezer  
(40 – 150 year old vines)

HARVEST: late April 2003

pH: 3.64

ACID: 5.92g/L

ALCOHOL: 14.2% Alc/Vol

VINIFICATION: Fermented in single vineyard batches, blended in tank and allowed to go through natural malo-lactic fermentation before being bottled unfiltered and unfinned towards the end of the year.