



Creed Wines

2003 The Bism Barossa Shiraz
1st Vintage Release

TASTING NOTE

Region

Barossa

Percentages

Shiraz 100%

Colour

Dark red to black core

Nose

Typical Old Vine Shiraz nose, some leather and spices. Complex aromatics driven by extended oak concentration and high extraction of fruit tannins

Flavour

Rich and opulent palate evenly weighted between balanced oak concentration, powerful fruit density and extended ageing in both barrel and bottle.

Ripe dark fruits with a backbone of Christmas cake. Underlying natural acidity balances the full flavours achieved.

Vinification and Maturation

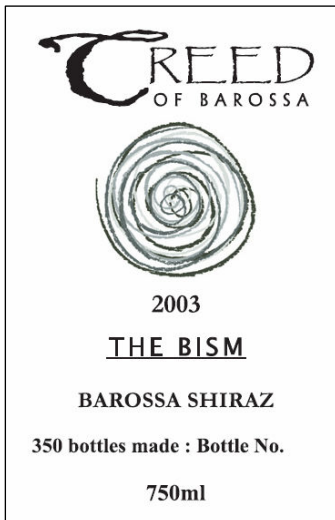
Hand harvested from Old Barossa Shiraz Vines the fruit was crushed through a hand operated crusher, fermented for 16 days in small open fermenters with daily cap plunging and maceration by hand and foot. Once completed fermentation extended contact time was allowed. Hand basket pressed directly to a single old American oak hogshead for 40 months with only 1 rack and return. The wine was then bottled unfiltered, hand labelled and hand packed. The Bism will require double decanting as it has started the lay a considerable sediment. Decant up to 4 hours prior to serving to maximise the flavours and style of this wine. A traditional wine from a traditional region. **350 BOTTLES RELEASED**

Creed are therefore proud to present to you our first release of The Bism Shiraz.
Winemaker: Daniel Eggleton



Technical data

Alc/ Vol: 15.5% pH: 3.75 Ta: 6.89 gms/ litre



Creed Wines

Barossa, South Australia
PO Box 481, Lyndoch, SA 5351
08 8524 4046 / 0432 632 626 / 0411 108 800
Website: www.creedwines.com Email: admin@creedwines.com