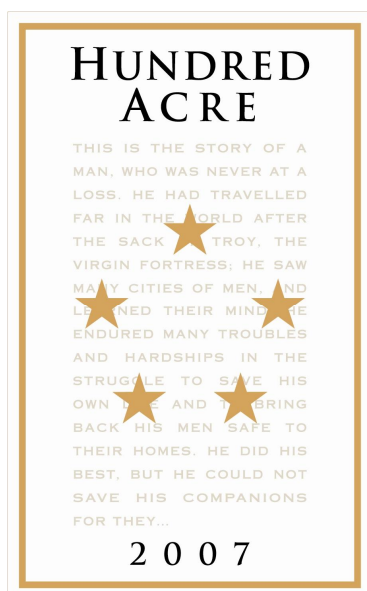


HUNDRED ACRE

ANCIENT WAY SHIRAZ 2007



WINEMAKER NOTES:

All of our fruit is picked by hand into small baskets, destemmed and sorted berry-by-berry to remove fruit that is not ideal and, of course, stems. Ancient Way Vineyard production historically hovers around a mere one ton per acre. The berries are minute and the cluster weights per volume of wine produced are miniscule. As a winemaker I have come to accept this as the necessary sacrifice, but as an owner it is painful.

VINEYARD NOTES:

One of the Barossa Valley's top viticulturists planted the Ancient Way; it was his very own vineyard. At the time, he worked for Penfolds and he hand selected cuttings from Penfolds's best blocks for his own vineyard - the very best vines and blocks used for the production of Penfolds Grange. I really have no idea whether he did this with their blessing or not, but happily for me the results have been magical. Jim Barbour, my head viticulturalist in Napa Valley, describes the vineyard as "one of the most incredible vineyard sites he has seen in the world." Ancient Way is a single estate vineyard and 100% Shiraz.

TASTING NOTES:

Ancient Way Shiraz is unique. It is Hundred Acre to the core. Purity and balance rule over a monolithic wine. Creamy with very complex layers both aromatically and on the palate, an extremely long finish, intense and almost black in color; definitely among the best wine we have ever made.

COOPERAGE:

Hundred Acre wines are aged for 24 to 30 months in the finest center of France oak barrique. The stave wood is hand-selected for ultra-tight grain, then air dried for three years before being made into barrels.

APPELLATION: Barossa Valley, 100% Ancient Way Vineyard

BLEND: 100% Shiraz

Jayson Woodbridge, Proprietor and Winemaker