



**2003 Chardonnay**

The juicy, ripe fruit characters are perfectly balanced on the palate by subtle vanillin oak, and the creamy texture resulting from extended time on yeast lees. The palate is round and shows impressive length of flavour

**2003 Shiraz Cabernet**

Powdery tannins provide a perfect canvas for the juicy, yet inky, flavours of ripe plums and black forest fruit, which combine effortlessly with the elegant oak backdrop.

**2004 Semillon Sauvignon Blanc**

Crisp well-defined tropical fruit flavours are complemented by gooseberry, cut apple and zippy lemon/lime acidity. Spotlessly clean, and dry with a fine persistent palate.

**2003 Cabernet Merlot**

This wine is medium bodied, with elegant dark cherry and subtle oak flavours, framed by fine, chalky tannins.



**2003 Merlot**

The palate is structured, showing plum, strawberry, raspberry and forest floor fruits, blackcurrant pastille notes, spice complexity and charry oak. The tannins are ripe and assertive, and the palate shows tremendous persistence with a dry finish

**2003 Chardonnay**

The flavours are rich and ripe, and show intensity, weight, complexity, concentration and acid balance. The peachy, mango characters provide a perfect foil to the clean fresh grapefruit acidity that gives the wine definition.

**2002 Shiraz**

A very attractive palate of intense, sweet blackberry, raspberry and cherry fruits balanced by a soft tannin structure and crisp acidity. Medium bodied, the 2002 Gnangara Shiraz is ready to enjoy now, but will cellar over the next three years.

**2004 Sauvignon Blanc**

Zesty, grassy, herbal flavours with a chlorophyll freshness finishing spotlessly clean on the tongue. The palate is racy, delivering a cleansing citrus acidity and a lasting impression that gives the wine real character.

**2004 Chenin Blanc**

The lively palates shows well defined pear and cut apple characters, with some overtones of hay. The zesty acidity in the wine perfectly balances the suggestion of sweetness on the palate.



*Evans & Tate*<sup>®</sup>

MARGARET RIVER

**2004 Classic White**

The flavour profile is intense, with gooseberry and greengauge fruit characters, the signature herbal herbaceousness (milk thistle), and a slightly chalky, minerality to the palate. Acidity is mouthwatering, but softer than previous vintages, whilst fruit weight is greater. The finish is fresh and clean and shows tremendous length.

**2003 Classic Red**

Medium to full bodied, the palate has intensity and depth with forest floor fruits, cherry/raspberry and deeper plum flavours to the fore, complimented by charry oak. The finish is long and persistent with lingering plum and blackcurrant flavours carrying right through the palate. Moderate acidity and firm, yet ripe tannins provide structure and definition.