



# 2004 Leasingham Magnus Sparkling Shiraz



## Background Information

A tribute to the brand's history, named after one of Leasingham's four founders, solicitor Magnus Badger. But the wine is also attributable to the distinctive characteristics of the Clare Valley, using fruit sourced from the region we have always proudly called home.

## Tasting Notes

Deep garnet in colour with a vibrant bead and persistent mousse, this wine displays sweet berry fruit and jammy characters on the nose. Lifted ripe jam aromas are complexed with oak char, liquorice and mint.

The palate exhibits red jam fruits with cranberry-like flavours and astringency. A richly flavoured palate with moderate sweetness which is balanced out perfectly by the supple fruit tannin and fine oak.

## Winemaker's Notes

The Clare Valley produces rich and supple Shiraz that is ideally suited to premium sparkling red. Subtle use of oak compliments the structure, while extended maturation on yeast lees builds complexity and richness. Liqueured to give a luscious palate weight, the wine finishes fresh and dry due to the natural tannins and acidity. This wine will mature gracefully with up to 18 months under cork.

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**Vintage**  
2004

**Food Suggestion:**  
Enjoy with dark poultry  
and game meats.

**Alcohol**  
13.7%

**Growing Areas**  
Clare Valley

**pH**  
3.5

**Grape Variety**  
Shiraz

**Acidity**  
5.3 grams/litre

**Winemaker**  
Ed Carr