

FAMILY CREST

2016 Shiraz

McLAREN VALE

VINEYARD

The maritime influenced climate of McLaren Vale and ancient soils provide the ideal conditions to grow premium Shiraz.

Sourced from a careful selection of vineyards across the region from Blewitt Springs and Seaview in the North through Willunga and on to Sellicks Hill in the South. This range of sites vary greatly in soil, aspect and age of vine to create a wine of complexity that truly reflects the character of McLaren Vale Shiraz.

WINEMAKING

These grapes are brought into our Vintage House, the oldest part of our winery, and crushed into 70 year old concrete vats where the fermentation is initiated by the indigenous "wild" yeasts found on the grape skins. Careful extraction and short post fermentation maceration is followed by pressing. The resultant wine is transferred to French and American oak Hogheads (300L barrels) where the malolactic fermentation is completed before racking and maturation for 12-14 months. A careful assemblage and barrel selection is followed by minimal filtration and bottling.

TASTING NOTES

COLOUR	Dark brooding red with purple hues.
AROMA	Pepper, red cherry and black chocolate with Allspice following.
FLAVOUR	Dark chocolate and liquorice, red cherry/raspberry with mouth-filling presence and soft lingering tannins and finely integrated oak.
CELLAR POTENTIAL	2023

HAVE IT WITH ...

Ideal with beef bourguignon or slow cooked lamb shanks.

