



www.angove.com.au

# THE MEDHYK

## 2012 Shiraz

### MCLAREN VALE



#### VINEYARD

2012 was a fantastic vintage for quality in McLaren Vale. The season was mainly mild and dry which was a relief following the cool wet 2011 season. Vineyard yields were well down, up to 40% in some areas, due to a warmer than usual November affecting fruit set. The smaller bunches and grapes however had amazing concentration and flavour.

By the numbers there the region had 1805 heat degree days compared with the average 1910 and 1600 in 2011. McLaren Vale long term Mean January Temperature (MJT) is 21.6 degrees, MJT in 2012 was 21.2, meaning a cooler than average year.

January and February were mild months with average maximum temperature 28.2 degrees and minimum 13.5 degrees resulting in ripening and retention of natural acidity and flavour. There were two rainfall events in February; the first was 25.8mm on the 5th which gave the vines a nice drink. The second was 63mm on the 29th. The weather preceding the rain was warm, breezy and mild meaning the grapes picked after the rain had great balance while retaining concentration and colour.

The stunning fruit from the cane pruned north west parcel of our Warboys vineyard again achieved the grade required to be included in THE MEDHYK along with the Jones block fruit we have selected since the inception of the Medhyk wine in 2008. The final third of the blend came from the Tullah vineyard in south western Blewitt Springs.

#### WINEMAKING

All grapes for The Medhyk are hand-picked and sorted prior to being destemmed in to half tonne open fermenters for cold soaking and fermentation. Cap management is by punch down and foot treading. Once fermentation is complete each batch is basket pressed in an old restored wooden basket press and then sent to gently mature in French Oak puncheons.

Each year in early summer we taste and grade our Shiraz barrels from the previous vintage. The best of the best are selected for our flagship The Medhyk, and these wines are then matured further until bottling the following Spring.

The 2012 vintage proved to be quite exceptional in quality. However volume was scarce and only 578 cases of 6 were made.

#### TASTING NOTES

<b>COLOUR</b>	Intense inky purple with bright magenta hues.
<b>AROMA</b>	Classic McLaren Vale aromas of blackberries bitter chocolate and liquorice are perfectly held by carefully utilised French oak
<b>FLAVOUR</b>	The palate follows on from the initial aromas and is rich and full, with the abundant fruit flavours given structure by soft tannins. The wine finish is long and rewarding as one would expect from a wine of such pedigree.
<b>CELLAR POTENTIAL</b>	Each parcel synergistically contributes to the whole and making a wine which will be approachable in the next 5 years but will save it best to show after careful, extended cellaring.