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THE MEDHYK

2013 Shiraz

McLAREN VALE



VINEYARD

The 2013 vintage was completed earlier than expected in McLaren Vale due to generally dry and warm conditions during the growing season. The weather presented some challenges with much fruit ripening at the same time, but also had some advantages; disease levels were the lowest for many years and fruit was very clean.

The McLaren Vale vintage was light in crop, but of very good quality. Even early on the wine quality was looking very promising with the reds having excellent colour and flavour. The rapid and early harvesting tested many winemaker's experience in juggling which vineyards to pick immediately and which grapes to keep on the vine to improve. When picked just right, the results will rank highly compared against previous vintages that have earned McLaren Vale its esteemed reputation.

The stunning fruit from the cane pruned North West corner of our organically and bio-dynamically farmed and certified Warboys Vineyard again made the grade to be included in THE MEDHYK blend. Fruit from the Jones Block, which has been an integral part of our icon wine since its inception in 2008, was also included. The remaining parcels came from the Swan Block grown in the sandy soils of the Blewitt Springs sub-region and the Cameron Block grown on the cracking Biscay clay near Willunga.

WINEMAKING

All of the grapes that showed potential to be part of THE MEDHYK were handpicked and then hand sorted prior to a gentle destemming into half tonne open fermenters. The fermentation process began slowly using the natural yeast in our 100 year old winery and the cap was hand plunged and foot trod according to the individual needs of each parcel until dry. The new wine was then basket pressed and 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 2013 vintage proved to be quite exceptional in quality. However volume was scarce and only 1220 six bottle cases were made.

TASTING NOTES

COLOUR	Dark brooding purple with bright hues.
AROMA	Lifted McLaren Vale aromas of dark berries, bitter chocolate and thyme are perfectly held by a touch of French oak
FLAVOUR	The palate follows on from the initial impression and is rich and full, with the abundant fruit flavours given structure by soft tannins. The finish is long and engaging as one would expect from a wine of such pedigree.
CELLAR POTENTIAL	While this vintage will be approachable in the next 5 years, it will show its true depth and complexity after careful, extended cellaring.

TECHNICAL

14.5% alc
pH 3.50 TA 6.4 g/L
RS <2 g/l