

# THE MEDHYK

## 2014 Shiraz

McLAREN VALE



### VINEYARD

January 2014 saw McLaren Vale experience two short heat waves with another to follow in February. We feared an early, rushed vintage but were pleased when rain arrived in February to rehydrate the vines and extend our ripening period before harvest.

After the rain, a pattern of cooler days and cooling sea-breezes during night time continued refreshing the vines and boosting balance and flavour in the grapes. This slow finish to ripening allowed our winemaking team to carefully select the precise picking times for each parcel in our best vineyards. These vineyards again included both the certified organic Warboys Vineyard surrounding cellar door, and the neighbouring Jones block further up the hill. The nearby Swan vineyard in Blewitt Springs, grown on ancient sand dunes, also provided parcels of stunning quality, as did the Cameron block with its cracking black Biscay clays just north of the township of Willunga. Each of these single vineyard parcels is exclusively hand-picked.

### WINEMAKING

Hand sorted on arrival in our Vintage House small batch winery, each parcel is treated in a manner which we believe will enhance the inherent character of the individual vineyard. The Warboys Vineyard fruit from the deep loamy soils of our grandfather vines was fermented with a small percentage of whole bunches placed in the bottom of the tank, with destemmed fruit crushed over the top. This adds structure and body to the resulting wine, and is a technique we also used with the fruit from the Jones block. These wines are the backbone of this lovely blend of McLaren Vale Shiraz.

By comparison, the Swan fruit was destemmed with the berries left whole. Here the grapes undergo a gentle fermentation, with our aim to preserve the pure blackcurrant and dark chocolate characters produced by this vineyard. The fruit from the old vines on the Cameron block was destemmed and crushed into open top oak puncheon barrels and fermented until dry. The oak vessel adds luscious velvety tannins to the juicy rich fruit flavours from these venerable vines. All the separate wines were basket pressed into French oak puncheons and then cosseted in our cool cellars for 12 months. Then in early 2015 we selected only the best barrels, blending these together and returning to oak to create the final blend. Thus the complex flavours of each of the vineyards mingle and bind together to produce a wine we believe shows the best of classic McLaren Vale Shiraz.

### TASTING NOTES

<b>COLOUR</b>	Opaque purple with bright hues.
<b>AROMA</b>	Dark black berry fruit, bitter chocolate and liquorice with a touch of garrigue, bound by French oak
<b>FLAVOUR</b>	Rich and full on the front of the palate with black cherry and berry fruit on the middle palate. The finish is long and well-structured heralding a great wine with substantial aging potential.

### TECHNICAL

14.5 % alc  
pH 3.47 TA 6.1 g/L  
RS <2 g/l