



• • • •

SELLICKS FOOTHILLS

2017 SHIRAZ

McLAREN VALE



VINEYARD

Early rains in spring preceded a very dry, cool late spring and summer, delaying the start of vintage by almost two weeks compared to the previous two. The dry conditions resulted moderate crops being set and minimal disease pressure. This year has been great for varietal Shiraz expression, and this single vineyard wine is no exception. A warm early January period ensured fantastic flavour development and a harvest of exceptional grapes in late February and into early March.

This is our most southerly and coolest source of Shiraz fruit in McLaren Vale. The vineyard sits high above the vale facing North West and has the most stunning views. The soil is slate and loam providing the perfect environment for growing great Shiraz. The cool evenings are intensified in this vineyard by the winds coming in off Gulf St Vincent, helping the vines stay hydrated during the season. In this unique site the berries retain their acidity and accentuates pepper spice in the final wine.

WINEMAKING

Fully de-stemmed, the crushed berries were fermented using yeast selected from the Northern Rhone in small, open concrete fermenters. Each day the ferments were carefully hand-plunged and then the juice gently pumped over the skins to coax colour and flavour from the skins.

Once dry the wine was pressed and racked to French oak puncheons for 9 months before bottling. The resultant Shiraz reflects our philosophy of letting the McLaren Vale soils and environment be fully expressed in the wine.

TASTING NOTES

COLOUR	Vibrant crimson-purple hues.
AROMA	Pepper and cinnamon spice lead off with red currant and cherry fruit, followed by a hint of well-balanced French oak.
FLAVOUR	Spicy and elegant, the palate exudes white pepper and red berry fruit reinforced by soft tannins.
CELLAR POTENTIAL	2027+

HAVE IT WITH ...

Duck, goose or slow cooked Beef Cheeks in a rich sauce.

Vegan Friendly