

## WILLUNGA

### 2015 Shiraz

McLAREN VALE

#### VINEYARD

Located just north of the Willunga township this old 1958 vineyard is deeply rooted in black Biscay cracking clay. It is always the first of our ultra-premium vineyards to ripen and the berries exhibit rich spicy characters that reveal themselves in the wine.

In the lead up to the 2015 harvest, a normal winter was followed by some hot December and January weather, with some timely and freshening rainfall arriving just prior to picking commencing. A very dry February and March allowed vintage to proceed without interruption, albeit early again, with most varieties ripening towards the end of February/early March.

Although a compressed vintage, ripening was predictable, allowing us to harvest fruit in optimal condition. The generally low crop levels combined with the warm ripening period allowed for ideal development of concentrated fruit and ripe tannins. All fruit was handpicked, with final yields around 1.5 - 2 tonnes per acre; these whole bunches being chilled before transport to the winery.

#### WINEMAKING

Hand-picked bunches are sorted in our winery and after a gentle de-stemming and crushing the berries were fermented in small open fermenters. Carefully hand-plunged and sometimes foot trodden to coax colour and flavour from the skins this wine is the result of a natural ferment with minimal additions.

Once dry the wine was basket-pressed and racked to French oak puncheons for 9 months before bottling. The resultant wine reflects our philosophy of letting the McLaren Vale soils and environment express themselves through the wine.

#### TASTING NOTES

<b>COLOUR</b>	Dark crimson-purple with inky hues.
<b>AROMA</b>	Rich and ripe berry characters are immediately evident. Intense black berry and morello cherry fruit framed by aromatic French oak and spice.
<b>FLAVOUR</b>	The palate has luscious plum fruit flavours, is laced with chocolate and features delicious soft tannins.
<b>CELLAR POTENTIAL</b>	2025+

#### HAVE IT WITH ...

Osso Bucco or Beouf a la Gardiane.

