

# WILLUNGA

## 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.

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.

### 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

COLOUR	Deep crimson-purple with striking magenta hues.
AROMA	Rich and ripe berry characters are immediately evident. Intense black berry and morello cherry fruit framed by aromatic French oak and spice.
FLAVOUR	The palate has luscious plum fruit flavours, is laced with chocolate and features delicious soft tannins.
CELLAR POTENTIAL	2027+

### HAVE IT WITH ...

Osso Bucco or Beouf a la Gardiane.

Vegan Friendly