



2017 SHIRAZ

MCLAREN VALE



This wine is blended from vineyards selected across McLaren Vale. We aim to produce a great example of what the region stands for; great drinking, unique wines made from Shiraz.

A wet winter and spring set the 2017 growing season up well. Budburst and flowering occurred 2-3 weeks later due to cooler than average temperatures. Thankfully, stable dry conditions occurred at flowering resulting in excellent fruit set. Good canopy management and an easing in the wet weather mid-January kept disease pressure under control. Cooler summer temperatures lead to later than usual veraison and warm days and cold nights provided perfect conditions for flavour development and ripening. Mild weather from February to April resulted in 2017 being one of the latest harvests on record. Wines from this vintage are lively, aromatic and vibrant with delicious dark berry flavours and spice, finishing with resounding length and delicacy.

WINEMAKING

Careful plunging and pumping over provided exceptional colour and flavour extraction. The wine is left on skins for a further week after fermentation is complete to build depth and complexity in the mid palate and finish. Maturation occurs on American and French oak for around 9 months prior to bottling on the family owned estate.

TASTING NOTES

COLOUR Crimson-purple.

AROMA A stunning bouquet of blackberry and plum fruit.

FLAVOUR Full bodied palate that displays further red fruits with a

touch of savoury spice on the finish.

CELLAR POTENTIAL 3-5 Years

HAVE IT WITH ...

This is an astonishing wine, one of the all-time greats, that partners perfectly with hearty pasta dishes or barbecued meats.

Vegan Friendly

