

Limited Edition

2018 SHIRAZ McLAREN VALE

COLOUR AROMA

Medium red with a nice depth of colour
Ripe and mature nose reflecting the excellent growing conditions during the season. Anise, vanillin and dark berry fruit

PALATE

Layers of fruit, tannin and oak. Raspberry and blackberry balance toasty oak and spice. A ripe tannin profile across the palate will reward further aging

WINEMAKING

Fruit selected from premium McLaren Vale vineyards was cold soaked for two days, followed by inoculation with yeast at a low rate to ensure an even fermentation. The juice was cool fermented on skins for eight days then pressed into stainless steel. The wine underwent malolactic fermentation and was then racked into a mixture of large and small format fine grained barrels for the remainder of maturation.

VINTAGE SUMMARY

The 2018 vintage in McLaren Vale is being touted as producing wine of excellent quality. Good winter rains provided ideal conditions for initial canopy growth, however this was followed by dry spring and summer seasons. Timely irrigation from alternate water sources was managed spectacularly and resulted in fruit in superb condition at picking.

ENJOY WITH

Roast beef with all the trimmings, roasted eggplant with feta and tomato or a selection of flavoursome cheese

VINTAGE	2018
VARIETALS	Shiraz
REGION	McLaren Vale
CELLARING	Enjoy on release or within 8+ years
ALC/VOL	14.5%
pH	3.5
ACIDITY	6.3g/L

