



## McLAREN VALE 2014 SHIRAZ

McLaren Vale is deservedly famous for producing Shiraz with a rich, up front and boisterous palate of plum, spice and dark berries. The grape is thought to originate from France's Northern Cote Du Rhone region, where it is known as Syrah. Australia has had great success with Shiraz, particularly in the Barossa and McLaren Vale areas.

**Block:** Block 1-8

**Soil Type:** Sand clay loam over limestone

**Clone:** 1654

**Vine spacing:** 1.8 metres by 3 metres

**Vine density:** 749 vines per acre

**Trellis system:** 2 wire vertical

**Distance from the coast:** 3 kilometers

**Vintage** Heat in January gave way to a moderate Autumn, allowing excellent flavour development & varietal characters to shine, picking 2 weeks later than usual.

**Harvest Date:** 3/3/2014 **Sugar at Harvest:** 14.5 Baume

**Winemaking:** The grapes were crushed and then fermented in 5 tonne open fermenters for a total of 8 days. The fermentation temperature was controlled between 23° and 27°C and the cap management was a combination of pump over and hand plunging. After gentle pressing the free run and the pressing fractions were blended together and then following 4 days of settling, the wine was racked to oak.

**Barrel Ageing:** 12 months

**Oak breakdown:** 85% French oak Hogsheads, 15% American Oak Hogsheads, 26% new, 34% second use oak and 40% third use oak

**Bottling Date:** 28/4/2015 1,450 dozen produced

**Acidity:** 6.72 g/l **pH:** 3.612

**Alcohol:** 14.5%

**Residual Sugar:** 1.9 g/l

**Closure:** Screw Cap

**Consultant Winemaker :** Michael Fragos

**Tasting Note:** Moderate yields exceptional quality, concentrated black fruits, dark berry and spice. Vibrant palate, big fruit with tannins to match.

**Enjoy with:** Good company, roasted red meats, hearty casseroles and fine cheeses.

**Ageing potential:** This wine has the depth and structure to develop further complexity and intrigue over the next 6-10 years.