



## **Bayliss Road McLAREN VALE 2016 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 17-18

**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 summary:** 2016 Vintage in the Vale was another excellent one, with a warm Spring leading to a mild & lengthy ripening period over late Summer & Autumn. These favourable conditions gave time for balanced natural acidity, colours and flavour to develop in the bunches.

**Harvest Date:** Early March 2016 **Sugar at Harvest:** 14.3 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:** 11 months

**Oak breakdown:** 100 French oak Hogsheads,  
10% new 44% second use oak and 46% third use oak

**Bottling Date:** 16/5/2017 750 dozen produced

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

**Alcohol:** 14.3

**Residual Sugar:** 1.9 g/l

**Closure:** Screw Cap

**Winemaker :** Michael Fragos

**Tasting Note:** Typical black and red fruits with spice and herbal notes. Rich and soft on the palate with a persistent savoury finish.

**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.