



VINEYARD SELECT

2010 MCLAREN VALE SHIRAZ

REGION:

McLaren Vale, South Australia

VITICULTURE & WINEMAKING:

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.

2010 was the standout vintage of the last decade. Picking was more orderly and we were able to select individual vineyard parcels according to taste more easily in 2010. Less haste and more studied assessment has resulted in some lovely wines from the region this year.

These grapes are brought into our Vintage House, the oldest part of our winery, and crushed into 70 year old concrete vats where the fermentation is initiated by the indigenous “wild” yeasts found on the grape skins. Careful extraction and short post fermentation maceration is followed by pressing. The resultant wine is transferred to American oak barrels where the malolactic fermentation is completed before racking and maturation for 14-16 months in barrels. A careful assemblage and barrel selection is followed by minimal filtration and bottling on our BRC accredited line.

WINEMAKERS' NOTES:

This wine shouts its origins in McLaren Vale. Morello cherries and bitter chocolate aromas come to the fore on the nose, with the spice from deft oak use underlying the palate. Soft and rich in the mouth this wine is ready to drink now but the excellent structure suggests the ability to age for at least 5 years.

TECHNICAL:

Varieties:	Shiraz
Alcohol:	14.5% alc/vol
Total Acidity:	5.8 gms/l
Residual Sugar:	0.8 gms/l