

# Limited Edition

## 2019 SHIRAZ McLAREN VALE

### COLOUR AROMA

Medium to deep red with a purple hue  
Regional black licorice, toasty oak and ripe  
raspberry

### PALATE

Layers of toasty oak, anise, dark berry fruit and  
mouth enveloping velvet tannins. Excellent  
persistence, recommend decanting on opening  
for full appreciation

### 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. A small percentage of Viognier was included during the fermentation to add brightness to the fruit and enhance tannin length. 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

2019 in McLaren Vale produced wines with intense flavour profiles, albeit in smaller than average yields. There was reliable rainfall throughout spring, however careful management of irrigation from alternate water sources ensured the vineyards thrived in what was otherwise a challenging and hot season. The resulting wines have vibrant colours, rich flavours and fabulous natural acidity.

### ENJOY WITH

Glazed lamb, asparagus and chat potatoes or rich cheese such as Brie and Camembert

### VINTAGE VARIETALS REGION CELLARING ALC/VOL pH ACIDITY

2020  
Shiraz and Viognier  
McLaren Vale  
Enjoy on release or within 8+ years  
14%  
3.2  
7.0g/L

