



## 2018 SHIRAZ

### “Alexander Vineyard”

#### BACKGROUND

Mount Horrocks Wines is operated by proprietor/winemaker Stephanie Toole, who restricts production to approximately 3,500 cases per annum in order to achieve her aims of quality and single vineyard expression.

Stephanie carefully crafts her wines, which she describes as “essentially hand made food wines with emphasis on structure as well as generous fruit flavours”.

#### VINEYARDS

Hand picked from The Alexander Vineyard, estate owned single vineyard in Watervale, Clare Valley, using sustainable natural farming and organic practices. ACO (Australian Certified Organic)

#### VINIFICATION

20% of the fruit for this wine is whole bunch foot crushed in open fermenters. Maturation for 18 months in 100% French oak barriques, 40% new the remainder one and two year old.

#### TASTING NOTES

*Vibrant cherry red.*

*Dark-fruited with fragrant almost floral oak aromas. Very alluring.*

*Youthful, lively red and black fruits, mandatory shiraz spice in the toasted mixed spice arena, plush tannins and a long, appealing finish. Modern Australian shiraz that drinks beautifully right now, with barbequed lamb, and will age well for 12 or more years.*

