



Tasting Notes

2010 Reserve Shiraz

Appearance

Intense deep purple colour.

Bouquet

Black cherries, blackberries, mulberries and plum fruit flavours layered with vanilla bean, dark chocolate and a spicy mix of cinnamon, nigella, nutmeg and black pepper.

Palate

The palate is rich and full with plums, black

cherries and a hint of rhubarb up front, with the mulberries and crème brulee filling out the mid palate. The wine finishes with great balance and elegance, and is characterised by dark chocolate covered almonds, toasty caramel oak and vibrant youthful grape tannins which will soften as the wine ages.

Winemaking

Sourced from selected premium McLaren Vale vineyards blocks with a range of soil types contributing structural and flavour complexity. Soils include Bay of Biscay soils, grey loam, and red gravels. Harvested when the individual vineyard fruit flavours, grape tannins and acids all reached maturity.

Fermentation on skins was for 8 - 10 days, with all wine completing fermentation in barrel for added texture and to advance the integration of oak and grape tannins. During maturation the wine from each vineyard batch was

targeted with appropriate oak styles to maximise its potential and produce the most complex and complete wine bases possible prior to blending. Our oak barrels are sourced from coopers in France, USA and Australia and are seasoned for 3 years. Maturation was for 20 months in both new and one year old oak barrels.

Barrel by barrel selection during all stages of fermentation and barrel maturation to ensure only the best Shiraz barrels were selected for the final blend. Final blend proportions determined purely by quality, balance and style.

Alcohol

14.5% by vol.

Winemakers

Scott Zrna

Viticulture

Nick Wiltshire

Ageing Potential

Drinking best up to 2022. This wine opens up and expresses the rich aromas and flavours if decanted for up to 2 hours prior to consumption. Our Shiraz is an exquisite accompaniment for full flavoured food, but is sufficiently complex and satisfying to be savoured on its own.