



2001 McLaren Vale Shiraz



Established premium viticultural regions in Australia are recognised for producing certain grape varieties particularly well. McLaren Vale, with its consistent climate and proximity to the ocean, has demonstrated the ability to produce generous Shiraz that displays the quintessential fruit characteristics of this grape variety.

This, the third release of this wine, is intended to capture and enhance these attributes, which have already been perfected in the vineyard. The fruit for this wine comes from established Shiraz vineyards located close to the cellars of Wirra Wirra, in the heart of the McLaren Vale.

NOTES:

Tasting Notes

Winemakers:	Samantha Connew and Paul Carpenter.
Grape Varieties:	100% Shiraz
Region:	100% McLaren Vale, South Australia
Oak Maturation:	20 months in new, one and two year old American and French oak barriques.
Colour:	Brilliant, crimson plum hues
Bouquet:	The nose is typical of the dark chocolate and licorice characters identified with the McLaren Vale region. Mocha and spicy characters also contribute to a nose with abundant ripe fruit and subtle sweet vanilla essences.
Palate:	Full-bodied wine with excellent palate structure, integrated wild berry fruit flavours with a long persistent finish. The wine is marked by an excellent depth of flavour and a mid-palate weight which fills out the wine.
General:	This wine is a reflection of the more traditional winemaking philosophies of the McLaren Vale region, incorporating ripe berry fruit, toasty American oak and mouthfilling, velvety tannins.
Technical Notes:	Alc /vol: 14.5% pH: 3.40 TA: 6.7
Serve:	At room temperature, less than 18° with most foods including pastas, strong cheeses & grilled red meats.