



T E R R A N U
W I N E S

2017 McLaren Vale Shiraz

Vintage Conditions

Winter weather conditions help set up the early growth of McLaren Vale vineyards with above average rainfall leading to full soil profiles. Spring was also significantly wetter than average. Vintage 2017 in the McLaren Vale Wine Region was judged highly successful for both grape growers, who had above average crops with minimal faults, and winemakers who had the ability to pick fruit as they required during an extended dry autumn. The earlier picked red vineyards, including Shiraz and Tempranillo, have been described as having good fruit characters and are lively, bright, spicy, vibrant, and elegant. Towards the end of vintage, parcels of Grenache and Cabernet Sauvignon and Mourvèdre were described as excellent examples of these grape styles.

Fruit Sourcing

A Grade premium estate grown sustainable McLaren Vale vineyards, situated next to the Penfolds vineyards.

Vinification

24 hour cold soak then maturation on skins for ten days.

Oak Maturation

12 months in new French and American oak barrels.

Cellaring

Drink now or cellar up to 2030.

Technical Details

Alc/Vol: 14.5%

Acidity: 6.4 g/L

pH: 3.73

Tasting Notes

Colour

Ruby red with purple hues.

Nose

Lifted blackberry fruits, mocha and mulberry aromas complemented with vanilla and cedar oak spices.

Palate

The palate displays distinctive McLaren Vale Shiraz regional characters. The generosity of bright red fruits across the palate including blackberry, blueberry, mint, swiss dark chocolate and violets intertwined with spicy fine tannins. This French and American oak integrates harmoniously with the dark berry fruits, providing a full flavoured wine with layers of texture and flavour. A generous Shiraz that over delivers on mouthfeel flavour and length.

