



Pertaringa

Over the Top 2016 Shiraz

McLaren Vale

Story: Acknowledging the very best site, climate, vines and production techniques, this Shiraz is named Over the Top to proudly declare our aim to make the finest wine we possibly can.

Vintage: The 2016 vintage was in general very mild with low rainfall. The lack of rain looked like it would result in a quick harvest, but a big downpour in early February made sure the vintage was more evenly spread out. The yields were up on the couple of previous years and the quality is looking great.

Nose: The nose captures McLaren Vale in a glass, combining berry and cherry freshness with spicier elements and more than a hint of pepper.

Palate: The palate is complex and dense with dark fruits, black pepper, cloves and licorice root, followed by powdery tannins and a beautifully long finish.

Pairing: Go retro and bring out the carpet bag steak! For you younger ones, that's a scotch fillet steak stuffed with oysters and wrapped in bacon.

Oak maturation: 30% new French oak for 20 months, mix of hogsheads and barriques.

Cellaring: Drink now to 2028

Alc: 15%

TA: 6.88g/L

pH: 3.45

RS: 3.3g/L
