



HAND CRAFTED WINES ALL SEWN UP

2018 McLAREN VALE 'SASHIKO' SHIRAZ

Good winter rainfall meant that a drier than usual start to 2018 was not a problem in McLaren Vale. The lack of rainfall helped prevent excessive vigour and disease pressure. A cooler autumn allowed fruit to be harvested in excellent condition after a warm ripening season.

This shiraz is made gently with minimal interference using more traditional wine making techniques. The grapes are crushed and fermented in two tonne open fermenters. The ferment is hand plunged morning and night. Once dry it is basket pressed, settled, and transferred to barrels where it remains for 12 months. The oak is a mixture of 20% new French & American hogsheads and 80% matured barques and hog's heads. The wine is not filtered or fined but carefully racked to ensure clarity and purity.

TASTING NOTES

Deep violet in colour, this wine has aromas of black currant, red currant and dark cherry which lead to a pleasant earthiness with a hint of black pepper. Currants and red berries dominate a rich palate which include dark cherry, plum and sweet spices. Good acidity and soft velvety tannins combine to create a balanced wine with good length.

FOOD MATCH: This wine will pair well with venison and red currant sauce, rare roast beef accompanied by beetroot gratin or rare roasted kangaroo fillets in a blood plum sauce.

CELLARING: Delicious now and will keep developing over the next eight to ten years.

VINTAGE: 2018

VARIETY: Shiraz

REGION (GI): McLaren Vale

BOTTLING ANALYSIS: Alcohol 13.9%

CLOSURE: Screw Cap



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