



LOT THREE

SINGLE VINEYARD SHIRAZ MCLAREN VALE 2015

SUB-REGION: Blewitt Springs

VARIETIES: Shiraz

SKIN CONTACT: 7 days

OAK TREATMENT: New French oak demi muids and puncheons and seasoned French oak puncheons

BARREL MATURATION: 18 months

BOTTLE WEIGHT: 1.61 kg

CASE WEIGHT: 9.9 kg

BOTTLE BARCODE: 9314 7330 0240 0

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 14%

pH: 3.38

TITRATABLE ACID: 6.4 g/L

RESIDUAL SUGAR: 0.8 g/L

CLOSURE TYPE: Natural cork

CASE CONFIGURATION: Stand-up 6

PALLET CONFIGURATION: 24 cases /layer, 4 layers /pallet

CASE BARCODE:

CELLARING POTENTIAL: 15+ years

REGION/VINEYARD

Our vineyard at Lot Three Elliot Road, Blewitt Springs was planted to Shiraz through the 1960s on the ancient 56 million year old soil known as North Maslin sand. An elevation of 156 metres, sandy free draining soil and mild to warm climate create an ideal growing medium for our old vines.

VINTAGE

The season started well with above average rainfall in July before a dry August. A warm dry spring brought budburst on early with ideal conditions for flowering and fruit set. A mild summer with a few bursts of heat in early January before a week of rain gave the vines a refreshing drink and got veraison underway. Ideal ripening conditions persisted through a mild February and into harvest. The dry conditions meant yields were low but the quality is outstanding across both white and red varieties.

VINIFICATION

Selected blocks in the Lot Three vineyard, Blewitt Springs were hand picked at optimum tannin and flavour ripeness. Crushed and destemmed with a small percentage of whole bunch, the fruit was warm soaked for one day. Fermented on skins for seven days, the free-run juice was then drained and allowed to settle overnight before being racked into barrel to finish primary fermentation and malolactic fermentation. A combination of new French oak demi muids and puncheons, and seasoned French puncheons was used. Matured for 18 months in barrel before bottling.

