



2017 SHIRAZ

The sun-baked earth of McLaren Vale provides a diverse, layered geology ideal for complex, yet balanced wines laced with power and elegance. The 2017 vintage of our Shiraz continues with that ideal; leading with blackberry, blackcurrant pastille and faint wisps of molasses, carried subtly by gentle tannins - long and wide across the palate - while roasted beetroot and sarsaparilla tonic tantalise the olfactory.

This wine transports you to a dimly lit underground cellar filled with dusty bottles - some are without labels, others illegible. The walls are cold compact earth and the old, old wooden shelves have warped over time. Aromas of barbecued venison, mustard cream and roast vegetables saunter down the stairwell.

Step forward and choose your bottle...

Time in tomb: 10+ years

TECHNICAL

Alcohol: 14.5%

pH: 3.65 TA: 5.7

15% carbonic maceration

18 months in French oak (20% new)

Bottled September 2018

Justin McNamee Winemaker