



## **2019 SHIRAZ**

Shiraz is deeply woven into the fabric of McLaren Vale and has become an icon of our stunning coastal region. It is now intrinsically and quintessentially Australian. We choose to work with it at Samuel's Gorge because it is so at home on the dining tables of our local community. This grape lends itself to a range of stylistic interpretations that reflect region and winemaking craft, sparking spirited conversations amongst us.

The 2019 is deeply coloured and intensely aromatic. Notes of pink peppercorns, charr and cacao nibs form the savoury foundations, complemented by mulberry, black fig and heady rose. The spice range is where this wine really shines, notes of roasted wattle seed, cumin and clove add depth and intrigue to this elegant wine.

On the palate plump dark fruit integrate beautifully with the fine, structural tannins to create a wine which presents with power, juxtaposed with balance, grace and flow.

Serve this with slow cooked lamb shoulder, with sweet oven-roasted cherry tomatoes and semolina gnocchi.

Time in tomb: 10+

**TECHNICAL** 

Alcohol: 14.5%

pH: 3.59 TA: 6.3 g/L

**Bottled January 2020** 

Justin McNamee Winemaker