# Signature Series Shiraz 2024 6x75cl

Grapes

99.1% Shiraz

Region/Appellation McLaren Vale

Alcohol by volume 14%

Residual Sugar  $6.1\,\mathrm{g/l}$ 

рН 3.5

**Total Acidity** 6.72 g/l

Tasting note printed 26/11/2025

#### Winemaker Notes

Soft, fleshy-textured Shiraz displaying blueberries and spice, supple tannins and stylish French oak influence.

### Vineyard

This is a blend of selected parcels of Shiraz from the Blewitt Springs, Willunga, and McLaren Flats districts of the Vale.

## Winemaking

Fermented on skins in a combination of open and closed fermenters and matured in French oak for 9 months.

## Vintage

A dry winter, windy spring, followed by a hot & dry summer. Careful irrigation required to keep the canopies & fruit healthy through the hot Jan & Feb months. Nil disease pressure. Crop levels lower than average, but with harvest kicking off as usual around late February through to late March for the reds.

#### Food match

