

Signature Series Shiraz 2024

6x75cl

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

Grapes

99.1% Shiraz

Region/Appellation

McLaren Vale

Alcohol by volume

14%

Residual Sugar

6.1 g/l

pH

3.5

Total Acidity

6.72 g/l

Tasting note printed

09/01/2026

