Finisterre Shiraz McLaren Vale 2016 6x75cl



Winemaker Notes

Dark fruits intermingle with spice and dark chocolate with a beautiful finish of cocoa and liquorice. Tannins are soft and silky. .

Vineyard

Spur pruned double cordon

Winemaking

Grapes are hand picked and macerated after fermentation for 2-3 weeks. Aged for 12 months in French oak.

Vintage

Shiraz from McLaren Vale in 2016 was a true delight. Good crop levels, fantastic colour and flavour making excellent wines.

Food match

Grilled and Roasted Red Meats

In summer beautiful with beef carpaccio or in winter with ox cheek stew.

Grapes
100% Shiraz

Region/Appellation
McLaren Vale

Alcohol by volume
13.50%

pH
3.56

Total Acidity
5.7 g/l

Drinking Window
2024 - 2029

Tasting Guide

A	B	C	D	E
Light		Medium		Full

Tasting note printed
29/03/2024