ROBERT OATLEY

Signature Series Shiraz 2019

Grapes
97.3% Shiraz
2.7% Cabernet Sauvignon

Region/Appellation
McLaren Vale

Alcohol by volume
14.00%

Residual Sugar
5.6 g/l

pH
3.57

Total Acidity
6.08 g/l

Drinking Window
2023 - 2026

Tasting Guide

A	B	C	D	E
Light		Medium		Full

Tasting note printed
29/03/2024

Winemaker Notes

Generous and appealing with dark fruits and black chocolate characters, soft, fine powdery tannins and lovely length of flavour.

Vineyard

The warm maritime-influenced climate and red-brown loamy soils produce rich dark fruit characters and supple tannins in their exemplary red wines.

Winemaking

Fermented on skins for 7-12 days in closed fermenters at moderate temperatures ranging from 12-26 °C. A very moderate oak regime, comprising 15% new and the rest older, French oak, for a relatively short period averaging at 6 months.

Vintage

A dry winter, windy spring, followed by a hot & dry summer. Careful irrigation required to keep the canopies and fruit healthy through the hot January and February. 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

Grilled and Roasted Red Meats

Lovely with a chicken and tarragon pie.

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