

Signature Series Shiraz 2015

Winemaker Notes

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

Vineyard

From selected vineyard parcels around Blewitt Springs - Willunga area of southern McLaren Vale, where the hills run down to the ocean.

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.

Vintages

Things started well for 2015 with above average early winter rains that filled the soils and dams. August and spring were drier and warmer than average, meaning the vines got away to a good healthy start. December was dry with slightly below average temperatures, followed by a cool January. In the second week of January a nice amount of rain fell, which kept vines healthy and grapes ripening. In fact the ripening conditions were perfect, and the result in many vineyards was that vintage started early, with many varieties ripening together.

Food match

Grilled and Roasted Red Meats



Grapes
100% Shiraz

Region/Appellation
McLaren Vale

Alcohol by volume
14.5%

Residual Sugar
1.8 g/l

pH
3.66

Total Acidity
5.22 g/l

Vegetarian
No

Vegan
No

Drink
2 to 5 years

Tasting Guide

A B C **D** E
Light Medium Full

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