



## 2002 McLaren Vale Shiraz

The warm, maritime climate of McLaren Vale was tempered by an exceptionally cool, dry summer and autumn in 2002. These conditions proved perfect for developing deeply coloured and flavoured wines. After fermentation in traditional open fermenters, our Shiraz was left to rest in American and French oak barriques for twelve months. By the time of individually tasting and selecting each barrel for blending, we were sure that this wine was the most extraordinary McLaren Vale Shiraz we have made.

### Tasting Notes

Dense and red with crimson hues. Intense aromas of plum and prune fruits intermingled with fertile earth and anise notes. The full-bodied palate delivers a delicious weight of black forest fruits, dark spice and toasty oak flavours. Provides a lovely length of palate with excellent oak/acid/alcohol/tannin balance. Drinking well now with cellaring potential to 2012.

**Production:** 1730 cases  
**Winemaker:** Duane Coates  
**Closure:** Cork  
**Alcohol:** 14.9%