



2001 McLaren Vale Shiraz

The 2001 Annvers McLaren Vale Shiraz was fermented in open fermenters using traditional wine making techniques. Wood maturation has taken place in a selection of barrels from different Coopers with variation in toasting levels to enhance the complexity imparted to this wine. The new release of the Annvers McLaren Vale Shiraz provides the intensity, flavour depth and palate structure of previous releases such as the Gold Medal winning 2000 Annvers McLaren Vale Shiraz.

Tasting Notes

Deep, dark red in colour. Juicy, ripe plum aromas supported by chocolate and vanilla accents imparted by the toasty oak. The palate is plump and rich with deliciously sweet mulberry fruits, while subtle spice notes add further complexity. Finishes with a long persistence supported by soft, velvety tannins. Drinking well now with cellaring potential to 2010.

Bottling Date: June 2002

Production: 1375 cases

Winemaker: Duane Coates

Closure: Cork

Alcohol: 13.2%