



2003 McLaren Vale Shiraz

The grapes for our McLaren Vale Shiraz are sourced from two vineyards in Willunga, both sites show unique aromas, flavours and structure that add to the complexity of this wine. The very warm weather experienced during the ripening season has provided our 2003 McLaren Vale Shiraz with great concentration of colour and flavour. Made in a full-bodied style, this wine spent 12 days in fermentation with gentle tannin extraction. Oak maturation was for 14 months in predominantly American oak barriques, of these 10% were new with the balance being one and two years old.

Tasting Notes

Deep, dark red in colour, the nose offers rich blackberry and prune fruit notes supported by subtle vanilla and cedar accents. A full-bodied Shiraz in the mouth with rich black fruits backed by nuances of espresso with supple tannins and a lingering length of finish, best from 2006 to 2011.

Bottling Date: March 2004

Release Date: July 2006

Production: 675 cases

Winemaker: Duane Coates

Closure: Cork

Alcohol: 15.3%