



2005 McLaren Vale Shiraz

The grapes for our McLaren Vale Shiraz are sourced from two vineyards in Willunga, at the southern end of McLaren Vale. Both sites show unique aromas, flavours and structure that add complexity to this wine. The warm ripening season has provided our 2005 McLaren Vale Shiraz with great concentration of colour and flavour. Made in a full-bodied style, this wine spent 12 days fermenting with gentle tannin extraction. Oak maturation was for 14 months in French and American 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. Full-bodied, with rich black fruits backed up by nuances of espresso, and supple tannins adding to a lingering length of finish. Best from 2008 to 2014, possibly longer with good cellaring conditions.

Bottling Date: June 2006

Release Date: February 2008

Production: 673 cases

Winemaker: Duane Coates

Closure: Cork

Alcohol: 15%