



2006 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 to the complexity of this wine. The warm ripening season has provided our 2006 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 French and 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. Full-bodied, with rich black fruits backed up by nuances of espresso, and supple tannins adding to a lingering length of finish. Best from 2009 to 2015 possibly longer in good cellaring conditions.

Bottling Date: July 2006

Release Date: July 2009

Production: 400 cases

Closure: Cork

Alcohol: 15%