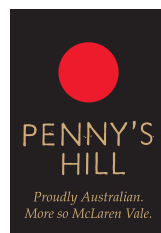


2014 PENNY'S HILL McLAREN VALE 'CRACKING BLACK' SHIRAZ



TRULY REPRESENTATIVE OF THE PENNY'S HILL MCLAREN VALE TERROIR, 'CRACKING BLACK' PAYS HOMAGE TO THE BAY OF BISCAIY SOILS WHICH CONTRIBUTE TO THE GENEROSITY AND RICHNESS OF THE MIGHTY SHIRAZ WINES FROM THE REGION.

- VARIETALS:** Shiraz - 100%
- REGION:** McLaren Vale
- VINEYARD:** Sourced from our estate Malpas Road Vineyard, planted in 1991 on land which was originally referred to as 'Bay of Biscay'. This is an obvious reference to the relatively infertile cracking, grey-black soil upon which our hand-tended Shiraz patch does its work. The fissures which occur as the black soil cracks apart, sever surplus root structure; a process which naturally lessens vigour and enhances ultimate grape quality. Other fruit parcels were sourced from the slightly higher elevated vines of the Penny's Hill Vineyard. Detailed canopy management, judicious irrigation and passionate viticultural practices in both these high class vineyards contribute to this outstanding Shiraz.
- VINIFICATION:** To best reflect the variation in terroir across our vineyard sites, each Shiraz parcel was harvested, fermented and matured separately. Harvest dates were from the 28th February through to the 22nd of March. After approximately 10 days on skins in open or static fermenters, wines were pressed and filled immediately to the finest oak barrels. Each parcel was matured for 18 months prior to barrel selection and blending. The final blend consisted of 20% new French oak barrels and wine was bottled in November 2015.
- COLOUR:** Dark cherry red with bright hues.
- BOUQUET:** Lifted dark berry fruits and satsuma plum with underlying mocha, anise and finely integrated oak spice.
- PALATE:** Oozing with dark cherry and blackberry fruit the palate is well balanced with licorice and spice, showing hints of black olive and tar. This generous wine has supple tannins and exceptional fruit length.
- CELLARING:** Ready to drink now or age for 5+ years.
- WINEMAKER:** Alexia Roberts
- TECH DETAILS:** pH 3.43 | TA 6.78g/L | Alc/vol 14.5%

