



## **Acquaintance**

# 2016 Shiraz McLaren Vale

#### **VINEYARD**

The Shiraz was selected from a single vineyard in the southern McLaren Vale area near Aldinga. The vineyard is planted with North South rows to clone 1654 that gives rich berry fruits and plum spice. The block contains low yielding balanced vines which produce rich and structural wines.

#### WINERY

Harvested at optimal maturity the grapes were destemmed and crushed into a static fermenter and pumped over 4 times per day. The fruit was then pressed off skins to a combination of older French and American oak and matured for 8 months while a portion remained in stainless steel to preserve freshness.

#### COLOUR

Deep purple with a vibrant plum hue.

#### BOUQUET

Aromas of ripe plum and blackberries with hints of fresh raspberries, supported with savoury spice with a hint of vanilla and cinnamon.

### PALATE

On the palate there is ripe plums juicy dark berry fruit with hints of pepper, vanilla, dried fennel and cloves. Balanced acidity with velvety tannins combine with the excellent fruit weight to produce a wine with excellent drive, body and length.

## **CELLARING**

4-8 years.

#### **MATCH**

Chargrilled steak with wood oven roasted root vegetables.

#### WINE ANALYSIS

Winemaker: Greg Clack

100% Shiraz Bottled: April 2017 Alcohol: 14.4% Acid: 6.2 g/L pH: 3.49

Residual Sugar: 3.7g/L Sulphur: 50 mg/L