

Red knot



2010
SHIRAZ

mclaren vale

The region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to St Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces high quality, richly flavoured wines.

tasting note

Deep magenta. Fragrant aromas of blackberry and black forest cake with hints of citrus blossom and subtle cashew oak fill the glass. The textured, dark berry fruit palate is alive with black pepper and licorice nuances. Chewy tannins coat the tongue and define the long, lingering finish.

VINEYARD SOURCE

100% McLaren Vale

VARIETY BLEND

100% Shiraz

BOTTLING

Alc: 14.0%
pH: 3.58
TA: 6.2 g/L

accOLADES

Gold Medal

2011 International Wine Challenge, Vienna
2011 National Wine Show of Australia, Class 53

Silver Medal

2011 Cowra Wine Show, Class 62
2011 Royal Queensland Wine Show, Class 56

90 pts—2010 James Halliday 1001 Wines Under \$20.00

McLAREN VALE

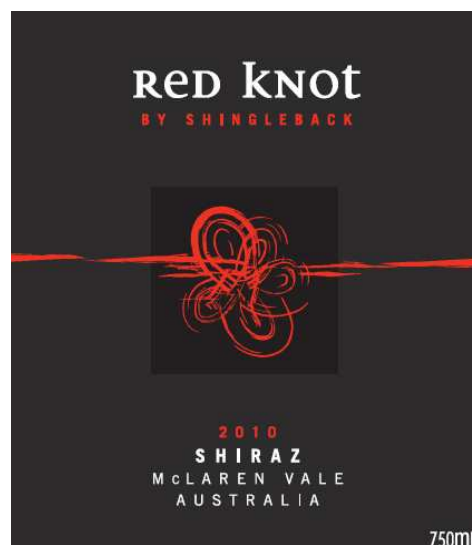
VINTAGE NOTES

Vintage started with Chardonnay on the 8th of February and finished with the last of the Cabernet Sauvignon and Grenache on the 26th of March. There was a week or so between finishing the Shiraz and starting on the Cabernet Sauvignon. The only rain to speak of conveniently fell over two days just after the Shiraz was picked and assisted the steady ripening and development of flavours and tannins in the Cabernet.

The vintage was generally an easy one in the winery with time available to lavish attention on every batch. Ferments were clean and finished dry with wines quickly completing malolactic fermentation. Grenache yields were very low due to hot weather at flowering.

Chardonnay crops were also down, whilst yields of the other varieties were around average. The unusual heat in November also had the positive effect of toughening the vines for the vintage to come.

Across the board the wines of the 2010 vintage are full-bodied with opulent and luscious varietal flavours. A vintage to celebrate and sure to be a crowd pleaser.



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