



HANDPICKED®  
WINES

## 2020 Regional Selections McLaren Vale Shiraz

- NASAA Certified Organic (NCO)
- Rich and generous wine
- Ripe flavour and vibrancy, in one package



### A NOTE FROM THE WINEMAKER

This wine punches far above its weight. Exceptional from first to last sip.

### SEASON

Dry weather conditions throughout the spring and summer months of 2019 resulted in careful management by growers, alleviating the onset of stress in most vineyards. During Winter and Spring, McLaren Vale recorded its lowest ever rainfall on record.

Over the Summer the region experienced little rainfall. Overall disease levels remained low due to the dry and warm, windy conditions. However, in late January there was considerable rainfall which served to freshen up the vineyards and provide good ground moisture through the final stages of ripening.

February and March were cool and extended the ripening for some sites into early April

Shiraz at this early stage looks to be the star of the vintage with very low crops and smallish berry size giving very concentrated flavours.

### WINEMAKING

Harvested in late March. Fruit was destemmed and fermented in static fermenters with regular pumping over. 12 months in a mix of old and new French oak barrels.

### TASTING NOTE

The wine has an effortless opulence about it. An abundance of rich and vibrant black and blue fruits are obvious in the aroma and palate. Beneath these layers of juicy fruit there is an undercurrent of chocolate, fine oak and beautiful tannins.

### REGION

McLaren Vale is one of the great and oldest names of Australian wine. The birthplace of wine in South Australia, it lies just south of the capital city of Adelaide and offers a multiplicity of soils which bask under a Mediterranean climate. The cooling effect from the ocean creates substantial meso-climate variation. Exposure to or protection from ocean influence dictates success of varieties planted.

Today, although it has over 7,500 hectares under vine and with demand for its wines at an all-time global high, it retains much of the innovative spirit that it was born with. McLaren Vale has become a leader in organic viticulture, with the highest number of certified organic and biodynamic vineyards of any Australian region.

### Food Match

Beef casserole, pepper steak, spicy meat dishes, beef or lamb hotpot.

### Wine Style

Rich & Generous  
Structured and  
Vibrant

### Service

TEMPERATURE  
13-18°C

CELLAR POTENTIAL  
2030

