VARIETAL Shiraz

REGION Clarendon, McLaren Vale

BARREL AGEING 16 months in French oak puncheons (30% new)

TECHNICAL Alcohol - 13.5 % pH - 3.67 Residual Sugar - <1.0g Total Acidity - 6.2g/L

CELLAR POTENTIAL 2041

WINEMAKERS
Tony Ingle & Paul Kernich

CASES MADE 300

Vegan Friendly



# ANGELS RISE VINEYARD

# 2021 SHIRAZ

CLARENDON, McLAREN VALE

#### VINEYARD

The Angels Rise Vineyard sits 310m above sea level, at the northern most border of the McLaren Vale Region. Its location, elevation and aspect provide uniquely cooler climate influences, which combined with a soil profile dominated by lean rocky shalestone, offers distinctly exceptional growing conditions for Shiraz. Unlike the rest of our McLaren Vale range which tend towards the dark fruit spectrum, the cooler conditions result in wines dominated by luscious delicate red fruits.

# VINTAGE

McLaren Vale fared well in a challenging vintage, due to the moderating influence of the Gulf St Vincent, reliable spring rainfall and and excellent water management; enabling the vines to grow unimpeded during hot spells. Yield was slightly impacted by a hailstorm during flowering in November, and a day in January where temperatures soared to 46.6°C, burning some leaves and fruit. Harvest was fast and furious and while quality was exceptional, yields were down by up to 25%.

## WINEMAKING

The steep south facing 'Hill' block is the source for the fruit for this wine. Picked in mid March, the fruit was hand sorted, destemmed and then received a cold maceration for 5 days before fermentation in an open fermenter Basket pressed to French oak puncheons (30% new). Sixteen months maturation. Racked twice prior to barrel selection and blending. Bottled without fining or filtration.

### TASTING NOTE

Deep red with a hint of purple. Vibrant red fruits, cherries, anise, chocolate, and a slight hint of charred oak. A delicate medium bodied palate, with juicy red fruits and firm tannins make the wine perfect for aging.