

## Friends' Selection Shiraz

2018

McLaren Vale SA

### Tasting Notes

— The initial highlight is the colour, deep red with purple tints. Lifted dark cherry and plum characters on the aromas and the oak hardly noticeable. Ripe, blackberry pastille flavours dominate the flavour profile. Fine tannins from the fruit and oak balances the sweet fruit. Long finish of plush fruit makes for a very enjoyable drink.

### Winemakers Comments

A high quality vintage set up by a wet 2016/2017, average winter rain in 2017 and then drier than normal spring/summer of 2017 and 2018. Growers certainly made use of the various options for supplementary irrigation. Warm to hot weather through January, then warm days and cool nights into February set up perfect fruit.

### Vinification

Machine harvested, crushed and chilled to tanker in McLaren Vale. Open fermentation in the Hunter. Not overly pumped over, as soft tannins are required. Oak maturation 100% French.

### Food

Lamb, veal and pasta dishes.

### Drink

A drink now style that will further soften with bottle maturation.



### VARIETY

Shiraz

### REGION

McLaren Vale SA

### TECHNICAL DATA

Alcohol	14.0%
pH	3.52
Acidity	6.30g/L
Residual Sugar	0.65g/L
Closure	Screwcap
Availability	750ml