



2019 White Label Shiraz

Tasting Note

This White Label Shiraz, sourced from our family vineyard, is an elegant example of McLaren Vale's flagship varietal. Deep purple, with red hues. Lifted aromas of dark berry and plum fruit, with underlying earthy notes and savoury toasted spice characters, chocolate and liquorice. Dark berry fruit and spice intermingle on the palate, with hints of smoky oak. A rich, well rounded wine with good depth of flavour and fine, structural tannins.

Varietal: Shiraz

Vintage: 2019

Region: McLaren Vale

ALC/VOL: 14.5%

Vegan: Yes

Winemaker: Renae Hirsch

The Vineyard

All fruit for our White Label reds comes from our stunning 64 acre vineyard, located in the southern foothills of the McLaren Vale region. Its unique position, just 2km away from the coast of the Gulf of St Vincent, allows the vines to benefit from a maritime climate with cooling afternoon sea breezes coming in from the south-west. These breezes allow our fruit to ripen perfectly, producing elegant wines that display balanced rich, primary fruit flavours, and the characteristic earthiness and minerality of the region.

Winemaking Notes

The fruit is harvested once it displays perfect ripeness. It is fermented on skins for a period of 7 days. A portion of the wine is matured in French oak barrels for 18 months to give a subtle oak influence and soften the tannins. The remainder is matured in stainless steel tanks to maintain freshness. After maturation, the final blend was put together and comprised wines sourced from a few different locations on the Estate vineyard to create a complex, yet balanced Shiraz.

Vintage Overview

The growing season leading up to the 2019 vintage was dry, with record temperatures in January leading to an early, condensed vintage with smaller yields. Although yields were low, the smaller berries had great concentration of flavour and the wines are well-structured.

