



2019 WHITE LABEL SHIRAZ

Tasting Note

This White Label Shiraz 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, and more earthy, savoury toasted spice characters along with hints of 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 a fine and soft lingering tannin structure.

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 St Vincent, allows the vines to benefit from a maritime climate with cooling afternoon sea breezes coming in from the south west. These breezes prevent our fruit from over-ripening so that we are able to produce elegant wines that balance rich, primary fruit flavours with the characteristic earthiness and minerality of the region.

Winemaking Notes

Harvested when the flavour is displaying perfect ripeness, then fermented on skins for a period of 7 days. A portion of the wine is matured in French Oak barrels for a period of 18 months to give some oak influence and soften 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 and, coupled with record temperatures in January, led to an early, condensed vintage with smaller yields. Berries were small but had really good concentration of flavour and the wines are well-structured.

