Description:
Vivid purple hues in the glass resonate the brightness this delightful wine shows on both the nose and palate. Freshly-picked blackberries mingle with plum and the slightest hint of blueberries, while undertones of cinnamon spice and a light dusting of oak encourage further examination. The palate is alive with juicy red and black berry fruit and crisp acidity. Soft and supple tannins are beautifully balanced by a creamy mouthfeel and mocha flavors.

Winemaker’s Notes:
Early to mid-season rainfall was good, but it was followed up by a very dry spring and Summer. Warmer than average temperatures in early Spring caused flowering to start a week earlier than normal, leading to lesser fruit set and a lower yield. The set was generally quite good. The wine was 100% barrel-fermented and aged for 20 months in 100% French Oak (40% new oak, 16% 1-year-old oak, and 54% older than 2 years). The owners of Shirvington (Lynne and Paul), in close collaboration with their viticulturist and winemaker, have been making the highest quality wines from McLaren Vale since the release of their 2001 Shiraz, which received a 98 rating from Wine Advocate.

Awards and Accolades:
The owners of Shirvington (Lynne and Paul), in close collaboration with their viticulturist and winemaker, have been making the highest quality wines from McLaren Vale since the release of their 2001 Shiraz, which received a 98 rating from Wine Advocate.

Serving Hints:
This wine is ideally served at room temperature with meat dishes and hard cheeses.

PRODUCER: PB & CM Shirvington
COUNTRY: Australia
REGION: McLaren Vale
GRAPE VARIETY: 100% Shiraz
ALCOHOL %: 15%