Description:
The wine is deep cherry red in color. On first impression, there is aromas of juicy plum and blackberry fruit mixed with black pepper and licorice. Underneath there are layers of violets, roasted coffee, dark chocolate and spicy oak. The palate is just as complex with a core of rich generous fruit, savory oak and a silky tannin structure. While the wine is intense, dark and bold, it maintains excellent balance. It finishes long and refreshing.

Winemaker’s Notes:
The Estate-grown grapes for this Shiraz come from the Redwind Vineyards that the Shirvington’s planted on red and black clay over limestone soil in 1996. Sustainable farming practices are used in all Shirvington vineyards. Near average weather conditions through summer, apart from a worrying four-day hot spell in the second week of January (prior to veraison), set up a wonderful vintage. The wine was 100% barrel fermented and aged for 17 months in 55% new oak, 35% one year-old oak, and 10% two year-old oak. 60% of the oak was French and 40% was American.

Awards and Accolades:
Lynne and Paul, the owners of Shirvington, 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. None of their vintages since have garnered ratings in the major wine publications below 90 points.

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 @ 1 ton/acre