Description:
Deep black cherry in color, the 2012 Shiraz presents a layered nose with aromas of perfumed violets, ripe plum and blackberry fruit and freshly ground coffee. Layers of silky smooth fruit engulf the palate, integrated with fine, velvety tannins and subtle flavors of dark chocolate, vanilla bean and aniseed. A complex and stylish wine with a persistent finish.

Winemaker’s Notes:
The Estate-grown grapes for this 2012 Shiraz come from the Redwind Vineyards that the Shirvingtons planted on red and black clay over limestone soil in 1996. Sustainable farming practices are used in all Shirvington vineyards. The 2012 vintage in McLaren Vale was the most “grower friendly” since 2006. The favorable weather conditions helped contribute to a vintage of great quality across all varieties in the district. As the winter and spring periods were warmer and drier than usual, smaller-than-average crops resulted through the entire region. The wine was 100% barre-fermented and aged in 80% French and 20% American oak; 53% was new oak, 20% one-year-old, and 27% two-years-old oak.

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. None of their vintages since have garnered ratings in the major wine publications below 90

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