SHIRVINGTON
SHIRAZ 2013

Description:
An incredibly fragrant nose is apparent upon pouring. Plenty of juicy, ripe blackberries & red cherries with perfumed violets & lightly toasted cinnamon spice. Restrained use of oak allows the freshness of the fruit to stand out from beginning to end. Elegant and understated, the tannins are supportive and add length to the already wonderful palate. A seamless and vibrant wine that will improve with age.

Winemaker Notes:
The Estate-grown grapes for this 2013 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 long, dry growing season allowed us to control vine vigour giving quality fruit. It also resulted in virtually no disease pressure. The wine was 100% barrel fermented and aged for 19 months in 71% French oak and 29% American, 61% new oak and 39% over 2 years old.

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
ALCOHOL %: 14%

<table>
<thead>
<tr>
<th>Pack</th>
<th>Size</th>
<th>Lbs</th>
<th>L</th>
<th>W</th>
<th>H</th>
<th>Pallet</th>
<th>UPC</th>
<th>SCC</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>750</td>
<td>17.63</td>
<td>12.40</td>
<td>10.08</td>
<td>6.42</td>
<td>7x16</td>
<td>85217100011-8</td>
<td>TBD</td>
</tr>
</tbody>
</table>