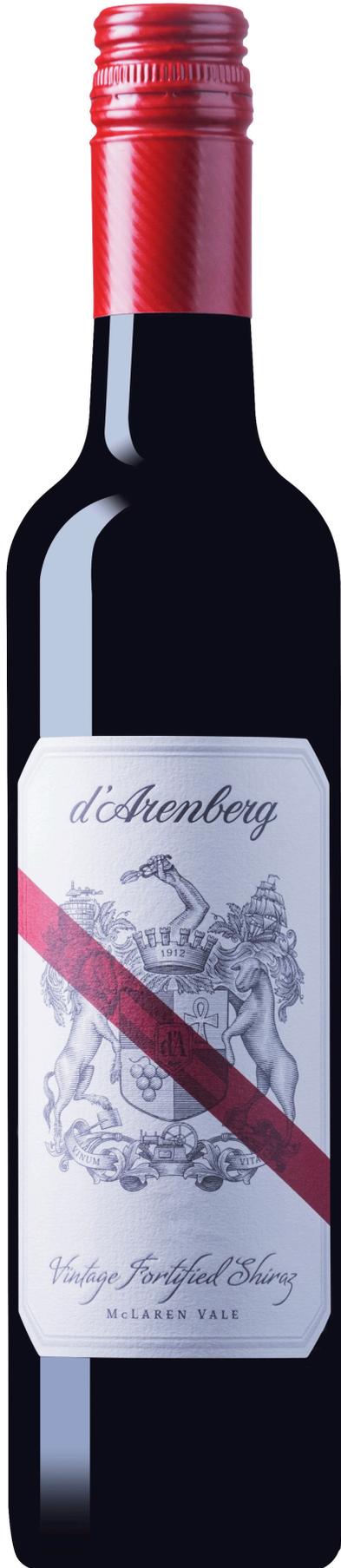


# VINTAGE FORTIFIED



## Shiraz 2017

McLaren Vale, Shiraz (100%)

### The Name

From the first declared vintage in 1928, our fortified wines have been Shiraz based, and the vines that produced the original vintage still provide the grapes for this wine. These old vines are stumpy, gnarled and deep rooted, distinguished by their small bunches of highly coloured and intensely flavoured grapes.

### The Vintage

A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

### The Winemaking

Small batches of grapes are gently crushed and then transferred to five tonne headed down open fermenters. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and a small amount of fine, fortifying brandy spirit is added, ending fermentation and retaining the sweet fruit richness of the style. The Vintage Fortified does not spend any time in wood prior to bottling.

### The Characteristics

Youthful and aromatic, it's full of red cherries, liquorice and cardamom seeds. It's pure and linear with a tight core of reds fruits and exotic spice. It needs time to unwind to reach its full potential.



pH	3.49	Alcohol	20.0%
Residual sugar	86.5 g/l	Titratable acid	5.9
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton