



# VINTAGE FORTIFIED

## Shiraz 2018

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

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

### 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

Beautiful perfume with blackberry, blueberry and middle eastern saffron spice on the nose. Dusty, earthy aromas give way to layers of aniseed and black olive. The palate beautifully follows the nose; mouth filling, generous, and not overtly sweet. One to cellar for many moons.



pH	3.39	Alcohol	17.5%
Residual sugar	104.1 g/l	Titrateable acid	6.4
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton