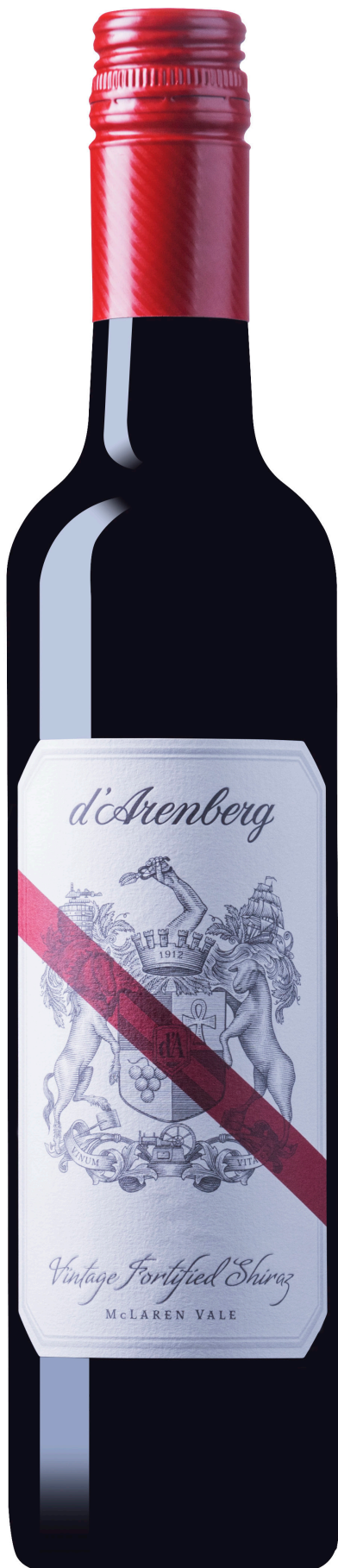


# VINTAGE FORTIFIED



## Shiraz 2021

*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

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening 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

Blackberry and blackcurrant lead the nose, with plum close behind. Liquorice, dark chocolate and a touch of baking spice sit underneath, alongside a faint earthy note. Full and generous on the palate, sweet black fruits carry through with blackberry and dark cherry at the core. The acidity keeps it in check, preventing it from becoming too heavy. A gentle build of spice and spirit warmth through the back leads to a long, smooth finish, lingering with fruit and subtle heat.



|                 |                |                  |             |
|-----------------|----------------|------------------|-------------|
| pH              | 3.41           | Alcohol          | 18.5%       |
| Residual sugar  | 101.9 g/l      | Titrateable acid | 6.2         |
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |