

Red Knot



2009
SHIRAZ

mclaren vale

The region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to St Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces high quality, richly flavoured wines.

VINTAGE NOTES

Although soils held moderate moisture levels from winter, some early irrigation was required to compensate for the ongoing drought conditions. Soil moisture levels were built up in mid January to ensure the vines were not stressed during the critical period of veraison. When very hot weather was predicted, this moisture reserve and our ability to provide supplementary drip irrigation rapidly allowed damage from the extremely hot conditions in late January to be minimized. Fruit that was heat damaged shriveled and dried cleanly.

After the heat the weather was ideal, allowing the vines to recover, with harvest commencing approximately 2 weeks early. Sugar and acid levels were ideal, with flavours developing early and delayed sugar accumulation. Lower yields allowed the reds extended time in fermenters on skins, as there was reduced demand on winery facilities. There was time for winemakers to maximize the potential of the fruit and to enjoy the crafting of the wines. The end result has been aromatic and balanced wines, with fruit power and generally lower alcohol levels.

tasting note

Vibrant black cherry red. A compote of fragrant ripe strawberries, blackberries and rose petals leap from the glass, along with hints of crème brulee and cashew from the fine-grained American and French oak. The fresh, bright, red and black berry flavours generously fill the palate and linger on the long finish. A medium – full bodied wine with well balanced acidity and harmonious fruit and oak tannins, which give the wine a finesse and structure well beyond its price point.

McLAREN VALE

VINEYARD SOURCE

Shingleback Vineyard, McLaren Vale

VARIETY BLEND

100% Shiraz

BOTTLING

Alc: 14.0%

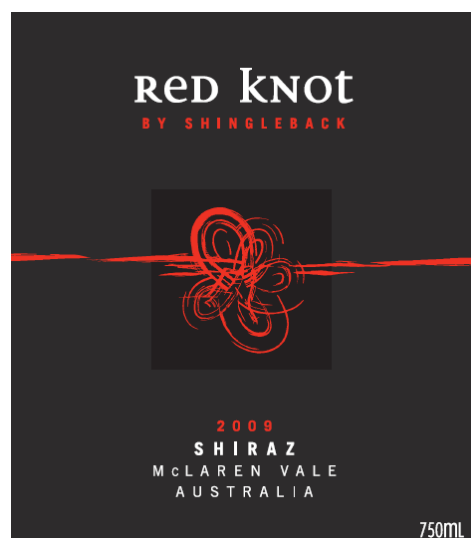
pH: 3.49

TA: 6.7 g/L

accOLADES

Bronze Medal

2010 National Wine Show of Australia, Class 47



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