

# Hand Crafted

by GEOFF HARDY

## Shiraz 2009 McLaren Vale

The grapes for this majestic Shiraz was sourced from vineyards in the iconic McLaren Vale wine region. Year after year these vineyards brings forth promising wines exploding with fruit and intensity.

The nose is a ripe array of primary fruit characters including black berry, raspberry and aniseed. These aromas are accentuate on the palate and entices further with savoury, meaty undertones. A full bodied wine with fantastic grippy tannins.

This wine pairs perfectly with a dry aged angus sirloin, spiced beetroot puree and truffled broccolini. It may be enjoyed now or over the next 3-5 years.



### Winemaking

Variety	Shiraz
Region:	McLaren Vale
Winemaking:	Small batch open fermenters. Kept in batched until the final blending. 10% new French oak 10% new American oak 24 months in oak
Alcohol:	13.65 vol %
Total acidity:	7.08 g/L
pH:	3.44