

Hand Crafted

by GEOFF HARDY

Shiraz 2010

It is no secret that McLaren Vale is home to some of the best Shiraz in Australia. This Shiraz from the stunning 2010 vintage is no exception.

This Shiraz has a vibrant array of red berries, plum and a hint of spice on the nose. It also showcases leaner leathery notes. The palate is dry, with warm toasty oak characters. A rich savoury Shiraz with a firm tannin structure.

A rich, gamey Shiraz that is best enjoyed with a home made Beef Wellington. Bon Appetit!



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
30 months in oak

Alcohol: 14.37 vol %

Total acidity: 7.59 g/L

pH: 3.25

Sales and tastings at Pertaringa Cellar Door, 327 Hunt Road, McLaren Vale. Open 7 days 11am—5pm

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