

Hand Crafted

by GEOFF HARDY

Shiraz 2012

It is no secret that McLaren Vale is home to some of the best Shiraz in Australia. This Shiraz from the stunning 2012 vintage is no exception.

The nose offers complex aromas of berries, plum and spice. These characters are complemented by notes of dark chocolate on the rich and savoury palate, which is beautifully finished off with an elegant and firm tannin structure.

This rich and gamey Shiraz is best enjoyed with a home made Beef Wellington. Bon Appetit!



Winemaking

Variety Shiraz

Region: McLaren Vale

Winemaking: Traditional open fermentation with our own yeast selection then minimal intervention during maturation in both French and American oak.

Alcohol: 14.5 alc/vol %

Total acidity: 7.10 g/L

pH: 3.40

Residual sugar: 2.0 g/L

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

Phone: 08 8383 2700 Fax: 08 8323 7766 Email: wine@handcraftedbygeoffhardy.com.au

Web: handcraftedbygeoffhardy.com.au

Postal Address: PO Box 2370 McLaren Vale SA 5171