

“The Border Crossing” Shiraz

Technical Data

Appellation: McLaren Vale

Varietal: 100% Shiraz,

Yields per Acre: 2-3 t/acre

Cases Produced: 1100

Wood treatment: 2-5 Year old American/French Oak Barrels

Length of barrel Maturation: 24 months.

Alcohol %: 15.9

Viticulture Practices: The grapes that make up the Border Crossing are sourced from a single vineyard located close to the seaside town of Aldinga in McLaren Vale, South Australia. The vineyard is grown in deep brown clay. The warm days and evening sea breezes give these grapes an intense yet refined flavour.

Vinification Notes: The grapes are picked when they are physiologically ripe to obtain peak ripeness in terms of sugar and flavour. The grapes are de-stemmed into open fermenters, pH is adjusted and fermentation takes place over 10 days at a temperature of approx 24 degrees centigrade. Plunging and pumping over takes place twice a day. The wine is then pressed using a Basket Press. Juice is then transferred to barrel to undergo Malo-lactic fermentation. All wine is raked and returned to barrel 2 to 3 times during the 24 month period to ensure a clean wine that does not need any fining or filtration.

Colour: Lively purple/red.

Nose: Dark Cherry with intense berry aroma.

Palate: Full bodied, creamy mid palate with a rich finish.



