

## 2016 McLaren Vale White Chalk Shiraz



**Vintage**  
2016

**Region**  
McLaren Vale

**Grape Variety**  
100% Shiraz

**Alcohol**  
15% alc/vol

### **Vineyards**

Sourced from the best blocks of our Estate that display dense, rich, classic McLaren Vale Shiraz profiles. The Shiraz that is selectively picked for the White Chalk was planted in 1998 and is Shiraz clone 1654.

### **Vinyard Geology**

Located on the Blanche Point Formation in the Eocene group which is 56 to 34 million years in age. Glauconitic, fossiliferous calcareous siltstone with Tortachilla Limestone at base.

### **Wine Making**

Small batch ferments of our best Shiraz blocks from our McLaren Vale Estate give us the option to select the best barrels to highlight the best Shiraz from the vintage. 2016 Vintage was helped by good winter rainfall, Spring was warm and dry with a hot summer. Milder weather arrived in late February, providing for slow sugar integration and flavour development prior to harvest. Each parcel experienced a 4-5 day cold soak with 14-21 days on skins prior to basket pressing to new and seasoned French and American oak barriques and hogsheads for 20 months. (approximately 25% new) 220 dozen produced

### **Tasting Note**

Classic McLaren Vale Shiraz aromas of dark fruit, black pepper and spice with a palate full of rich dark fruit, liquorice, mocha and Chinese five spice. Nicely balanced fruit, tannins and oak giving it great length and power.

### **Cellaring**

Drink now but will reward careful cellaring for 8 - 15 years.

### **Reviews**

93 points Silver - Haliday