

The '1654' clone of Shiraz is the Old Rogue grape of the Vale, underpinning the character and reputation of McLaren Vale Shiraz world-wide. The sub-region of McLaren Vale called Sellicks Hill, has now been recognised as having exceptional soil and climatic features for growing ultra-premium 1654 Shiraz, so much so, that the term 'Sellicks Hill' is now appearing on labels of those who are fortunate enough to have vineyards in this tiny sub-region. Cradle of Hills vineyard is one such vineyard and has won many awards for its 1654 Sellicks Hill Shiraz.

## **{2015 vintage }**

2015 was a very good vintage in McLaren Vale. A warm, dry summer with a light fruit set provided smaller than average bunches with great colour, flavours and acid.

## {the winemaking}

This Shiraz was hand-picked in late February from the Cradle of Hills austere, low-yielding (1.2 T/HA) Western Block, then hand-sorted and lightly crushed into small batch (1500L), open fermenters with 10% whole bunch fruit added.

Primary fermentation was undertaken between 23 - 28°C with regular hand-plunging and two weeks post-maceration to increase complexity & structure.

Basket pressing and 18 months maturation in seasoned French hogsheads followed. The wine was left on lees to encourage a natural MLF. No fining and minimal filtration was used.

The wine was bottled in December 2016. 100 cases were made.

## **WINEMAKERS NOTES:**

## Tasting January 2017:

This Shiraz expresses a spicy plum and blackberry fragrance. On the palate, the Shiraz contributes blackberry, pepper and dark chocolate typical of the character of the Sellicks Hill region of McLaren Vale. Seasoned French oak and fine tannins support this palate.

Alc/Vol: 14.1% pH: 3. 65 TA: 6.5g/l

RRP: \$22-\$25