



## 2012 ROW 23 Shiraz

### {the idea}

To produce a 100% Single Block Shiraz, expressing our Sellicks Hill terroir of ancient soil and dry maritime climate, through minimal intervention winemaking.

Our seven hectare vineyard is located in Sellicks Hill, McLaren Vale GI of South Australia. It comprises free draining, rocky clay loam over limestone soils and enjoys a maritime environment. The Shiraz (1654 clone) fruit was selected from our three hectare Western Block 1, planted in 1998 which produces low yields of 4 to 5 tonnes/hectare. The vineyard is managed sustainably using organic practices and reclaimed water for deficit irrigation. The single cordon vines are hand pruned and hand thinned.

### {awards}

**94 Points- James Halliday**

**Selected as a McLaren Vale Scarce Earth Shiraz, the only example chosen from District One, McLaren Vale.**

### {the vintage}

2012 was an exceptional vintage for McLaren Vale. A light fruit set in spring and warm dry summer with moderating sea breezes and cool nights, produced small bunches and berries, which ripened to produce intense colour and concentrated flavours with firm structure and length.

### {the winemaking}

Small parcels (0.5 – 1 T) of ultra-premium Shiraz fruit were handpicked in three passes from 6 to 14 March 2012 to provide a variety of red and black fruit flavours at different ripening from 13.5 to 14.8 Beaume. The fruit was hand-sorted and destemmed into small batch, open fermenters. The must was hand plunged four times per day. Primary fermentation was undertaken at 28<sup>0</sup> C for 10 days with two weeks post maceration to increase complexity & structure. Basket pressing and 18 months maturation in seasoned French / USA hogsheads followed. The wines were left on lees to allow a natural MLF and provide greater texture. No fining or filtration was used. The wine was blended from the three separate batches and bottled in November, 2013. 600 bottles were produced.

**RRP: \$ 45**

### {bouquet & palate}

The nose expresses blueberries, plums, licorice & pepper. The palate is concentrated and complex with spicy black fruits interwoven with licorice and chocolate flavours. Subtle seasoned oak and soft fine tannins support the fruit expression with balance and structure. Cellar to 10 years. Analysis: 14.5 % alcohol, T/A 6.0 g/l, pH 3.5.