



## cradle of hills 2011 Shiraz

### {the idea}

To create a soft, savoury Shiraz wine to accompany relaxed dining menus including antipasto, tapas and pasta. Our beautiful Shiraz contributes a robust base of blackberry & pepper flavours, a touch of Grenache provides a floral nose, red fruits and softness, while a splash of Mourvedre enhances the spice and complexity of this delightful wine. This latest addition to our range, completes a line-up of exceptional wines.

### {the 2011 vintage }

2011 was an exceptionally cool year for McLaren Vale wines. Following good winter rainfall at **cradle of hills**, the summer delivered gentle, drying breezes and moderate temperatures resulting in extended ripening and clean, healthy fruit with ripe flavours and good acid. Our free-draining, naturally windy position gave favourable conditions for low yields and excellent fruit quality.

### {the fruit}

This wine is a blend of 85% Shiraz, 10% Grenache and 5% Mourvedre. The fruit was sourced from Sellicks Hill 'faultline' or Kurrajong vineyards where the soils are free-draining clay-loam over limestone, providing minerality to the fruit flavour profile.

### {the winemaking}

The Shiraz, Mourvedre & Grenache were picked separately in March 2011. The fruit was hand-sorted and lightly crushed into small batch, open fermenters. The wine was hand plunged, left on skins for two weeks post-fermentation and then basket pressed into seasoned French and American hogsheads. The wines were left on lees for 12 months to allow a natural MLF with 30 months (in total) maturation in seasoned French hogsheads. No fining or filtration was used.

Bottled in October, 2013. 110 cases produced. Cellar for 5+ years

**RRP: \$22-\$25**

Bouquet: Blackberry, plum, liquorice, coffee and leather.

Palate: Plum, blackberry, game and caramel.

Analysis: 14.5% Alcohol      T/A 6.0 g/l      PH: 3.6