

TAPESTRY

McLaren Vale

Regional Shiraz



Analysis:

Alc=14.7

pH=3.5

T.A.=6.0 g/l

FsO₂=28

TsO₂= 93

Harvest Vintage: 2013

Vineyards: 100% McLaren Vale

Aroma:

A vibrant nose dominated by fresh red cherry and blackberry aromas, complexed by hints of wet stones, leather and dried herbs, such as sage and thyme.

Palate:

A lively palate following through from the nose dominated by a red cherry and blackberry flavour profile, along with a touch of cocoa, freshly chopped wood and dried herb characters. A mid-weight wine with a silky texture. This is your typical flavoursome and friendly modern Australian Shiraz.

Cellaring: Drink now or cellar for a maximum 5 years