

TAPESTRY

McLaren Vale

The Vincent Shiraz

Analysis:

Alc: 13.0 %

pH: 3.61

T.A. 6.27 g/l

Harvest Vintage: 2012

Vineyards: Bakers Gully Vineyard

Winemaking / Viticulture:

Bakers Gully is one of the coolest sub regions of McLaren Vale and this results in a medium bodied fruit driven style of Shiraz slightly lighter than your typical McLaren Vale Shiraz.

Aroma:

This wine has a deep, complex, brooding nose with aromas of black cherries, blackberries and some regional prune. There are hints of dark cocoa, mace and a woody character similar to mahogany.

Palate:

In the mouth the wine exhibits Shiraz's typical plush velvety mouthfeel and the tannins on the finish are subtle and long. It is a rich medium bodied wine with good persistence of flavours such as black fruits, rum, raisin and dark chocolate.

Cellaring:

The Vincent Shiraz would benefit from 10+ years cellaring. Decant before serving and simple enjoy.

