

ROCKBARE

TASTING NOTES
SHIRAZ 2018



GRAPES

100% Shiraz

VINTAGE

2018

ORIGIN OF GRAPES

McLaren Vale, South Australia

VINIFICATION

Select blocks in the NE corner of McLaren Vale were harvested over the first couple of weeks in March. This end of McLaren Vale is slightly cooler, has sandier soils and produces more blue-fruited, perfumed and elegant wines. Fermentation was started in stainless steel static fermenters; letting the ferment warm itself to 28°C then bringing it back to a nice cool long ferment of 12 days at 22°C to retain those pretty aromatics. A gentle pressing of the parcels off of their skins was achieved through an airbag press. Following malolactic fermentation the wine was sent for maturation in approximately 20% new and 80% older French and American oak hogsheads, and some older large format French oak vats for 12 months prior to preparation for bottling.

COLOURS

Deep ruby red with a lovely youthful violet hue.

NOSE

A fragrant nose of fresh blueberries, a little vanillin, mixed spice, cedar and a floral hint of perfumed violets.

PALATE

Approachable, graceful palate of mulberry and blueberry compote. Up front, juicy flesh of plum with underlying notes of chocolate coated coffee beans, mint, black pepper, and a hint of earthy truffles. A solid backbone of supporting acidity extends these characters towards the finish.

FOOD MATCH

This medium bodied wine's great acidity and soft tannins allow a beautiful match to Korean Barbecue meats, and are also a fantastic pair with spicy Chinese cuisine.

ANALYSIS

Alcohol – 14.5%
pH – 3.65
Acid – 6.7
Sugar – Dry