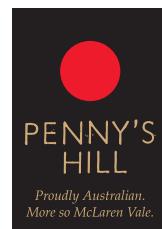


2018 PENNY'S HILL McLAREN VALE 'FOOTPRINT' SHIRAZ



FROM SELECTED ROWS OF OUR HIGHEST ELEVATION SHIRAZ PLANTINGS, 'FOOTPRINT' IS MCLAREN VALE SHIRAZ AT ITS OPTIMUM. REMARKABLY PURE, RICH, FULL-BODIED AND WELL BALANCED, 'FOOTPRINT' BEST EXPRESSES THE COMBINED INFLUENCE OF TERROIR AND MAN'S HANDIWORK.

VARIETALS: Shiraz - 100%

REGION: McLaren Vale

VINEYARD: The original Penny's Hill Vineyard is situated on the foothills east of McLaren Vale and experiences a climate slightly cooler than the valley floor that contributes to more even ripening temperatures. From 1654 clone and planted in 1991 on Kurrajong formation, with geology consisting of clayey sands and silica-cemented conglomerate, these Shiraz vines are low yielding and produce grapes of exceptional quality and complexity. Narrow planted, in east-west orientation, these rows are 2.2m wide with high density 1.5m vine spacing, effectively reducing the yield per vine and dramatically raising quality. Vines are hand tended and spur pruned on a single cordon and together with precise canopy and water management the excellence of this Shiraz parcel is captured. As with each vintage of 'Footprint', only the most outstanding rows of Shiraz are hand selected for this limited edition, super premium release.

WINEMAKING: From the selected 10 rows of the best block of Shiraz, fruit was harvested on the 5th of March and open fermented on skins for 14 days prior to pressing. Wine was matured in the finest French oak barriques, of which 50% were new and remaining were 1 and 2 year old oak. After 16 months of maturation, this small parcel was blended and bottled in November 2019.

THE WINE: Rich and powerful, this wine is Penny's Hill shiraz at its complex best. Showcasing satsuma plum and black berry fruits with cedar, spice, dark chocolate and hints of savouriness. On the palate, the fruit shows purity and elegance combined with mineral tones and focused oak; its layers of earthiness and complexity continue. The 2018 'Footprint' Shiraz is an opulent wine with a magical intensity and drive that best reflects the terroir in which the fruit is grown.

CELLARING: 10+ years

WINEMAKER: Alexia Roberts

TECH DETAILS: pH 3.48 | TA 6.82g/L | Alc/vol 14.5%

