POOLES ROCK

Shiraz

Vintage Conditions

The 2021 vintage began with wet conditions in winter that then led into a dry and warm summer period. which set the vines up well leading into harvest. The final ripening period continued to be dry and conditions were ideal for steady ripening and flavour development. The fruit was in great condition at picking and had excellent flavours and aromas.

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Winemakers Notes

The fruit for this wine was picked in early March, off our best block of Shiraz on our Chairman's Vineyard, and transported to the Hunter Valley. The fruit fermented in small open fermenters. Fermentation lasted 7 days with gentle hand plunged twice a day. Following pressing it was put to a 1 year old French oak fouderer for malolactic fermentation and maturation for a further 14 months. The wine was then filtered and bottled.

Tasting Notes

Colour

Deep red with a purple hue.

Bouquet

Red cherries, plums and mulberries with hints of savoury spice.

Palate

Intense flavours of cherries and plums with complex dark chocolate and structural oak. The palate is full with soft and silky tannins.

Vintage

2021

Region

McLaren Vale

Cellaring

10+ years in optimal conditions

Tech Data

Alc.	14.9%
TA	7.2 g/L
pH	3.37

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