

ALPHA CRUCIS

McLAREN VALE



TASTING NOTES

Variety: Shiraz
Vintage: 2015

Vineyard

Sourced from the Gateway vineyard in McLaren Vale. 100% sustainable and organic.

Colour:

Deep purple with crimson hues.

Aromatics:

Lifted dark cherry and plum fruits, layers of chocolate, spice and nuts.

Palate:

Dark cherry, saturated plums, layers of spice and dark chocolate combine on the palate, Dense and concentrated but well balanced, with a long fine finish. Decant on opening in the first 5 years.

Cellaring:

Will reward cellaring for 8-10 years or more.



WINEMAKERS NOTES

After processing this fruit had 3 days to cold soak, ensuring the full flavour and colour extraction. It was then fermented in an open fermenter for 12 days being carefully handled throughout this time, before being gently pressed. After pressing it was matured in French oak barrels of which 50% were new. Half of the barrels were puncheons and half were hogsheads. Bottled in July 2016.

TECHNICAL ANALYSIS

Alcohol: 14.6%

pH: 3.48

Total Acidity: 6 g/l

VINEYARD NOTES

2015 was a beautiful vintage for Shiraz in McLaren Vale. With Average temperatures across the region, it produced fruit with high natural acids and firm, fine tannins. The Gateway vineyard is one of the earliest vineyards we harvest. It produces dark and brooding fruits, with lots of spice and natural earth character.