

# ALPHA CRUCIS

MCLAREN VALE

2018 SHIRAZ

## TASTING NOTE

VARIETAL: Shiraz

VINTAGE: 2018

REGION: McLaren Vale

PRODUCTION: 3600 bottles

VINEYARDS: Sourced from the Heritage vineyard at Chalk Hill and the Hickingbotham vineyard in Clarendon.

## THE WINE

AROMA: Perfumed nose with aromas of black cherries, blueberries, native flowers, spice and dark chocolate.

TASTE: A vibrant shiraz, with wonderful red and dark fruit flavours combining with spice and dark chocolate. The finish is long and persistent with fine fruit tannins coating the mouth.

CELLARING: Will reward cellaring for 10 years or more.

## VINTAGE 2018

A warm and dry vintage which produced shiraz with firm tannins and dark fruit characters. Rainfall was down in winter and spring across the region, which resulted in smaller than average crops. Summer was warm and dry with only 10mm of rain across January and February. This produced berries which were small in size with good flavour concentration.

## WINEMAKING

The fruit was hand harvested. After going through a 10 day fermentation on skins, it was transferred to a combination of new, 2nd and 3rd use French oak barrels, of which 15% were new. It spent 15 months in barrel prior to blending.

ALCOHOL: 14%



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