



AFICIONADO

RED BLEND / 2016

McLAREN VALE

The region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to the St. Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces richly flavoured wines of the highest quality.

VINTAGE NOTE

Winter in 2015 was relatively dry and although totals ended up near normal, there were few heavy soaking rains. Spring was exceptionally dry, resulting in low disease pressure but requiring early irrigation to ensure balanced canopies. October and December were hot and November warm and ideal for flowering and fruit set. Crop levels were the best for several years but generally just a return to more balanced and sustainable levels. An early bud burst and the dry warm conditions always meant vintage was going to be early. Even with bigger crops vintage started around the same time as 2015's record early start. We picked Semillon from the Davey Estate Vineyard on January 29 and had completed our McLaren Vale Chardonnay by February 8 and Pinot Noir and Shiraz for Rosé on February 10. Timely rain events in early February refreshed the vines, greatly reducing the stresses of the dry season, with no adverse disease effects except for in some tighter bunch Grenache blocks. February days were mild and the nights cool, slowing down sugar accumulation and extending the ripening period greatly, enhancing flavour, structure and colour development. Reds started with Shiraz on February 11 and the last of the Davey Estate Shiraz was picked on March 11. The last of the Cabernet and the Mataro were picked on March 24. The early picked wines show bright and fragrant fruit at balanced alcohol levels. Intensity, weight and depth of colour just kept increasing as the harvest progressed, without any over ripe characters, resulting in simply spectacular wines across all varieties.

TASTING NOTE

Med - deep garnet. Bright rose petal, strawberry and blackberry aromas lift from the glass. The delicious synergy of the darker berry fruit of the Shiraz and the cherry, strawberry and earthy chocolate tones of the Grenache and Mourvèdre fill the mid-palate. Sweet fruit and nuances of oak linger moreishly in this medium bodied, easy drinking wine.

VINEYARD SOURCE

100% McLaren Vale

BOTTLING

Alcohol: 13.3% | TA: 5.8 g/L | pH: 3.66 | RS: 10.0g/L

VARIETY

53% Shiraz
42% Grenache
5% Mourvèdre

ACCOLADES

SILVER MEDAL -

2018 Royal Queensland Wine Show, class 37
2017 NZ International Wine Show, class 24

BRONZE MEDAL -

2018 Perth Royal Wine Awards, class 30
2017 Royal Adelaide Wine Show, class 52
2017 McLaren Vale Wine Show, class 20
2017 International Wine & Spirit Competition, Hong Kong
2017 National Wine Show of Australia, class 21

