



CLARENCE HILL

Originally founded in 1990, Clarence Hill today is known for making wines style and drinkability using our vineyards and our family of growers.

In a winemaker's journey through the annual vintage, special parcels of fruit are identified—this wine uses two vineyards across the McLaren Vale district. Grapes are allowed to ripen fully before open fermentation with longer extraction, including use of cold soak maceration.

Part of the wine is pressed a little early to allow partial barrel fermentation in new oak barrels, predominately American oak (~25%) in this wine. The rest of the wine is put to more seasoned oaks and both are matured to fully integrate the wine and oak characters.

After blending this wine is bottled and allowed to mature in bottle until release. We decided to use DIAM cork for this wine to allow wine development with a traditional, yet risk free experience.

2014 RESERVE SHIRAZ

Tasting Note - March, 2017

- Colour:** Dark cherry red with purple and brick red hue.
- Nose:** Blueberry fruits with mocha, malt dark liquorice & cola nuance. Spiciness and some new leather add interest along with cedary oak complexity.
- Palate:** Full bodied, firm tannin with a ripe, dark fruited palate with a hint of plum, vanilla and cedar. Crisp acidity with a well-balanced palate with a hint of forest floor earthiness and light balsamic lift.
- Potential:** This vintage has produced savoury, textured wines that have long term cellaring potential. Sealed under DIAM cork. Ideally decant on opening and allow to breathe for a hour or two.
- Foods:** Steak, lamb roasts and hearty stews.
- Technical:** Alcohol: 14.5% , pH 3.43, TA 6.6
- Vintage:** The 2014 vintage was a classic early ripening vintage for McLaren Vale with robust yet elegant characters.

Winemaking: **Nick Haselgrove**

