



CLARENCE HILL

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

Our grapes are sourced from our vineyards in the Adelaide wine region, with this wine using only McLaren Vale.

A mixture of vinification techniques, touched by tradition, are used to capture each vineyard's character. The wine is matured separately in oak vats and tanks with a smaller portion in small barrels before blending. The aim is to produce a fresh style of Shiraz with structure and supple tannin.

Clarence Hill Wines are made to capture classic varietal notes – they are 'Naturally Blessed Vineyards'.

2017 SHIRAZ

Tasting Note - August, 2018

- Colour:** Deep cherry red.
- Nose:** Fresh lifted darker mulberry fruit and a mocha aromatic is nicely weighted by cedar oak.
- Palate:** Medium to full bodied with fresh, crisp acidity and nice length of fruit. Persistent finish with long fruity after taste and lingering oak.
- Potential:** This vintage has produced stoic wines that have medium term cellaring potential.
- Foods:** Steak, lamb roasts and hearty stews.
- Technical:** Alcohol: 14.5% , pH 3.54, TA 6.1
- Vintage:** The 2017 vintage was excellent in all our regions with excellent ripeness and acidity as a result of a cool season with rainfall.

Winemaking by Nick Haselgrove

