



Originally founded in 1990 and now part of Nick Haselgrove Wine's stable, Clarence Hill today is known for making wines style and drinkability using our vineyards and our family of growers.

Our grapes are sourced from our vineyards in the Adelaide wine region specifically 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 significant portion in small seasoned barrels before blending. New American oak represents 10% of the blend

The aim is to produce a complex style of Shiraz with structure and oak characters that produces a long lasting flavoursome wine with medium term cellaring potential. Sealed under DIAM cork.

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

2017 SHIRAZ

McLaren Vale

RED LABEL

Tasting Note

- Colour:** Deep cherry red. Purple hue.
- Nose:** Fresh lifted mulberry and plum fruit and light mocha aromatic is nicely weighted by creamy oak.
- Palate:** Full bodied with fresh, crisp acidity and nice length of fruit. Persistent finish with long fruity after taste and aged notes from bottle maturation.
- Potential:** This vintage has produced more structured and elegant wines that have medium term cellaring potential.
- Foods:** Sou Vide Hanger steak with garlic butter.
- Technical:** Alcohol: 14.5% , pH 3.42, 6.6 TA
- Vintage:** The 2017 vintage was excellent, despite being quite cool with elegant ripeness and acidity.

Winemaking by Nick Haselgrove

