

CLARENCE HILL

An old label has been revived with new identity and purpose. Nick Haselgrove saw merit in Clarence Hill because it has provenance; since its inception in 1990, it has pleased many customers with its generous, full-fruited wines. Nick appreciated that the brand needed rejuvenation, with improved production quality and smarter fruit selection, but - as the Clarence Hill label and branding shows - there remains a respectful nod to classic styling. Its growth and improvement is underlined by premium value, and high praise despite its modest pricing. As the entry level to Nick's portfolio, Clarence Hill wines achieve a pleasing meld of soft palates, ripe fruit and rich flavour – approachable wines that drinkers have no qualms reaching for a second glass of.

Our vineyards are located in the Adelaide Zone which encompasses the famous regions in which we grow our grapes. Our resources are in Langhorne Creek, Currency Creek and McLaren Vale with smaller holdings in the Adelaide Hills.

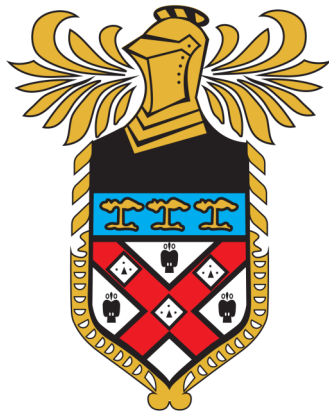
These vines produce a wonderful array of fruit for our winemaker, who uses the craft of winemaking with a twist of art, tradition and science. Our modern wineries embrace quality but with an eye for value and this drives the core of Clarence Hill's wines without forgetting what Australia is so good at.

For something a little more serious, our reserve wines show additional intensity and maturation from oak barrels with a firm guiding hand on the specific regionality our special blocks in our vineyards can offer.

Clarence Hill makes wines using well know varieties including Chardonnay, Shiraz, Cabernet Sauvignon and Grenache. Sometimes we do something interesting and different just for fun.

Naturally Blessed Vineyards has become our talking point over a glass or two and defines classic Australian wine. Enjoy.





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 Langhorne Creek, Currency Creek and 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 but not reliant on oak flavour or tannin. Some minor varieties including Grenache and Tempranillo add a layer of complexity to easy drinking Shiraz.

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

2014 SHIRAZ RED LABEL

Tasting Note

- Colour:** Deep cherry red.
- Nose:** Fresh lifted mulberry / raspberry fruit and light mocha aromatic is nicely weighted by creamy oak.
- Palate:** Medium 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 fruity wines that have medium term cellaring potential.
- Foods:** Pepper Steak
- Technical:** Alcohol: 14.5%
- Vintage:** The 2014 vintage was excellent in all our regions with excellent ripeness and acidity.

Winemaking by Nick Haselgrove

