



CLARENCE HILL

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 smaller portion in small barrels before blending.

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'.

2016 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 to 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 fruity wines that have medium term cellaring potential.
- Foods:** Pepper Steak, Sichuan hotpot
- Technical:** Alcohol: 14.5% , pH 3.4, 6.76 TA
- Vintage:** The 2016 vintage was excellent in all our regions with excellent ripeness and acidity.

Winemaking by Nick Haselgrove

