



CLARENCE HILL

Reserve Shiraz McLaren Vale 2010

Clarence Hill Wines was founded by Clarence W.T. Rivers, who had tended vines on this property until the early 1960's perched on top of a prized hill – for which our wine is named. Adelaide Winemakers extensive vineyard resources are used to create wines of style, interest and character that drink well and offer some reward for those who cellar.

Our grapes are sourced from our vineyards in the Adelaide wine region, which encompasses many famous vineyard districts, including Currency Creek. These wines show the finer strengths of our vineyards with emphasis on freshness and fruit flavours with complexity derived from modern winemaking techniques.

This wine uses reserve grade Shiraz from the McLaren Vale wine region which has a warm climate. Subtle use of new and seasoned oaks adds lift, spice and richness to this wine. This wine is full bodied and captures the classic varietal notes – they are 'Naturally Blessed Vineyards'.

Tasting Note

Colour: Deep cherry red with purple and brick red hue.

Nose: Mocha, malt some depth and dark fruit nuance. Spiciness comes through later with a light anise tone. Oak notes add levels of complexity.

Palate: Full bodied, firm tannin with a ripe, dark fruited palate with a hint of plum, and cedar. Crisp acidity with a well-balanced palate with a hint of tang & zestiness.

Potential: This vintage has produced fruity 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 3.55, TA 6.2

Vintage: The 2010 vintage was a classic vintage for McLaren Vale with robust yet elegant characters.

Winemaking by Nick Haselgrove & Sam Watkins

