CLARENCE HILL

Originally founded in 1990 and now part of Nick Haselgrove Wine's stable, Clarence Hill today is known for making wines style from 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. A regionally complex blend of Grenache (65%), Shiraz, (30%) and Mataro (5%) represents McLaren Vale.

The aim is to produce a complex blend with fruit, structure and oak characters that produces a flavoursome wine with medium term cellar potential

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

2019 G.S.M.

McLaren Vale

RED LABEL

Tasting Note May 2021

Colour: Medium cherry red. Purple hue.

Nose: Turkish delight and cherry with hints of spice and light oak aromatics.

Palate: Medium bodied and complex blue fruits with tight, racy acidity and a long, complex finish

Potential: Very low yielding fruit as added to the structure and depth and will improve in the cellar.

Foods: Antipasto with Jamon Iberico or a gazpacho soup.

Technical: Alcohol: 14.5% , pH 3.35, 6.3TA

Vintage: The 2019 vintage, which was low yielding with warm weather ripening, has made classic wines.

Winemaking by Nick Haselgrove