



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. New American oak represents 15% 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.

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

2018 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 wine fresh with 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 firm yet elegant wines that but have medium term cellaring potential.
- Foods:** Hanger steak with garlic butter.
- Technical:** Alcohol: 14.5% , pH 3.43, 6.8TA
- Vintage:** The 2018 vintage, which was warm and great for ripening, has made classic wines.

Winemaking by Nick Haselgrove

