



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.

In a winemaker's journey through the annual vintage, special parcels of fruit are identified—this wine uses two vineyards across the McLaren Vale district. Grapes are allowed to ripen fully before open fermentation with longer extraction.

Part of the wine is pressed a little early to allow partial barrel fermentation in new American oak barrels, predominately American oak (~90%) in this wine. Time in oak is around 22 months.

After blending and bottling and allowed to mature in bottle until release. This vintage is sealed with Stelvin LUX

2019 RESERVE SHIRAZ

Tasting Note - September, 2021

- Colour:** Dark cherry magenta with purple and brick red hue.
- Nose:** Black & Blueberry fruits with mocha, cola and dark liquorice with hints of black pepper. Spiciness and some new leather add interest along with cedar and vanillan oak.
- Palate:** Full bodied, firm tannin with dark plum and mulberry palate with a hint of plum, vanilla and cedar. Crisp acidity with a well-balanced but tannic palate.
- Potential:** This vintage has produced robust wines that will benefit from some time in the cellar for complexity.
- Foods:** Reverse seared King Henry steak, Buffalo mozzarella pizza.
- Technical:** Alcohol: 14.5% , pH 3.42, TA 6.4
Bottles Produced: 3945
- Vintage:** The 2019 vintage was a hot, dry vintage but produced robust wines with lots of tannin structure.

Winemaking: **Nick Haselgrove**

