



# CLARENCE HILL

Originally founded in 1990, Clarence Hill today is known for making wines style and drinkability using our own vineyards and our family of growers.

Our grapes are sourced from vineyards in the Adelaide wine region, with this wine using only 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 fresh style of Shiraz with structure and supple tannin. To achieve this a small amount of old vine grenache of a lighter style was used in the final assemblage.

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

## 2019 SHIRAZ

### Tasting Note - September, 2021

- Colour:** Ruby red.
- Nose:** Mulberry and cherry fruit with a light oak aromatic. Hints of fresh Turkish delight beneath.
- Palate:** Medium bodied with fresh, crisp, cranberry like acidity with nice length of fruit. Persistent finish with long fruity after taste and hint of vanilla
- Potential:** This vintage has produced full strong tannic yet fleshy wines that have medium term cellaring potential.
- Foods:** Slow cooked lamb shoulder.
- Technical:** Alcohol: 14.3% , pH 3.30, TA 6.4
- Vintage:** The 2019 vintage was low yielding with fast ripening and some heat events.

Winemaking by Nick Haselgrove

