



# 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 mostly 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 fresher style of Shiraz with structure and supple tannin.

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

## 2020 SHIRAZ

### Tasting Note - January, 2023

- Colour:** Ruby red.
- Nose:** Dark cherry fruit with a light oak aromatic. Some savoury notes and a hint of malty oak.
- Palate:** Medium bodied with fresh, crisp, acidity with nice length of fruit. Persistent finish with long fruity after taste and hint of vanilla and five spice.
- Potential:** This vintage has produced tannic yet fleshy wines that have medium term cellaring potential.
- Foods:** Slow cooked lamb shoulder. Pizza bianco.
- Technical:** Alcohol: 14.1% , pH 3.48, TA 6.03
- Vintage:** The 2020 vintage was very low yielding with fast ripening.

Winemaking by Nick Haselgrove

Release Date: 1st March , 2023 @ RRP\$20

