



CLARENCE HILL

Originally founded in 1990 and now part of Nick Haselgrove's stable, Clarence Hill today is known for making wines style and drinkability using our vineyards and our family of growers. Naturally Blessed Vineyards.

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

Part of the wine is pressed a little early to allow partial barrel fermentation in American oak barrels (~15%) in this wine. Time in oak is around 28 months.

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

2021 RESERVE SHIRAZ

Tasting Note - July 2024

- Colour:** Dark magenta with purple and brick red hue.
- Nose:** Blueberry and plum fruits with graphite, cola and liquorice with hints of black pepper. Spiciness along with cedar oak note add complexity.
- Palate:** Full bodied, firm tannin with mulberry and cranberry palate with a hint of dark pencil graphite. Crisp acidity with a well-balanced, long palate.
- Potential:** This vintage has produced strong fleshy wines that will benefit from some time in the cellar for complexity.
- Foods:** Reverse seared King Henry steak.
- Technical:** Alcohol: 14.4%, pH 3.38, TA 6.27
Bottles Produced: 4018
- Vintage:** The 2021 vintage was a benchmark vintage with moderate yields and long hang time.!
- Winemaking:** Nick Haselgrove
- Release Date: 30th July, 2024 @ RRP\$65

