



# 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 our vineyards in the Adelaide wine region, with this wine using Langhorne Creek, Currency Creek and 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 but not reliant on oak flavour or tannin. Some minor varieties including Grenache and Tempranillo add a layer of complexity to easy drinking Shiraz.

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

## 2016 SHIRAZ

### Tasting Note - April, 2016

- Colour:** Deep cherry red.
- Nose:** Fresh lifted mulberry / raspberry fruit and light mocha aromatic is nicely weighted by subtle oak.
- Palate:** Medium bodied with fresh, 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 fruity wines that have medium term cellaring potential.
- Foods:** Steak, lamb roasts and hearty stews.
- Technical:** Alcohol: 14.0% , pH 3.53, TA 6.2
- Vintage:** The 2016 vintage was excellent in all our regions with excellent ripeness and acidity.

Winemaking by Nick Haselgrove

