



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 McLaren Vale for both varieties.

These wines show the finer strengths of our vineyards with emphasis on freshness and fruit flavours with complexity derived from modern winemaking techniques. Old vine Grenache is used at 60% of the blend for the primary fruitiness and comes from older vines without oak influence. The Shiraz is 40% and adds depth and grunt to the palate with minimal input from oak flavours.

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

2014 GRENACHE SHIRAZ

Tasting Note - June, 2016

- Colour:** Deep purple hue with a brick red tint.
- Nose:** Jubey Grenache aromatics dominate the nose with a hint of liquorice and Turkish delight. Deeper, dark mocha nuance with raspberry like Shiraz notes and a hint of white pepper.
- Palate:** Whilst medium bodied in style the Grenache displays exceptional weight and poise with firm and young tannins starting to resolve into regional complexity. Lively acidity and mouth puckering after taste.
- Potential:** Medium term cellaring will add regional complexity.
- Foods:** Antipasto, tomato base pasta with salami, Marinated chicken with basil pesto.
- Technical:** Alcohol: 14.5% , pH 3.42, TA 6.3
- Vintage:** 2014 was a season that was hot early and then cooler during the ripening period for Grenache resulting in fragrant wines with depth.

Winemaking: Nick Haselgrove

