

# RockBare Tasting Note

## 2010 McLaren Vale Shiraz

### Grapes

100% Shiraz

### District of origin of grapes

McLaren Vale

### Winemakers comments

Good rainfall at the end of autumn ensured the season got off to a good start and average rainfall for winter and spring ensured soil profiles were filled for the first time in a long time. Though winter was quite cool bud burst and flowering came on early. The precipitation was backed up by some perfectly mild ripening conditions coming out of spring which lead to balanced accumulation of carbohydrates and slow diminishing of acid in the fruit. As everything was so balanced, vintage in fact commenced approximately one and a half weeks earlier than usual. Though flavours appeared to come on early it did take time for seeds to fully lignify and full flavours to appear, but still allowed us to maintain our approach of picking fruit a little earlier focusing on more refinement and finesse. The skins were very dark and thick with a good amount of tannin present at harvest, as well as plenty of concentrated plump fruit flavour and texture. 2010 could well be regarded as one of the best vintages in recent times. What a difference it makes when you have plenty of natural rainfall, mild ripening conditions, clean healthy canopies and balanced crop levels. We had a sense of excitement and anticipation very early on that the 2010 RockBare Shiraz would emerge from maturation as a blockbuster and to our mind it has as an absolute belter! By Marty O'Flaherty and Tim Burvill

### Vinification

Warm fermentation in static fermenters on skins for 10 – 14 days at 22°C. Gentle pressing off skins using airbag press. Malolactic fermentation and maturation in oak as below. Bottled under sleek and classy Stelvin LUX screwcap to retain freshness.

### Colour

Vivid purple with a violet hue

### Aroma

A captivatingly hedonistic nose of dark berry compote fused with sweet vanillin, rich mocha and a drift of mint.

### Palate

A dense palate of dark blue and black berries offer upfront suppleness that intertwine seamlessly with veins of dark chocolate, spiced clove, and a textural earthiness. Mouth flooding tannins extend the generous palate which culminates in textbook chewy McLaren Vale licorice notes.

### Food match

Well suited to extremely slow cooked rare roast beef or lamb racks. Or could easily carry something heavier like BBQ'd beef ribs.

### Analysis

Alcohol 14.9%

pH 3.47

Acid 6.80 g/L

Sugar Dry

