

RockBare Tasting Notes

2008 McLaren Vale Shiraz

Grapes

100% Shiraz

District of origin of grapes

100% McLaren Vale, South Australia

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.

Oak maturation

Barrel matured for 14 months in –
42% new American oak,
10% new French oak,
15% 1 year old American oak and
33% in 3 year old American oak.

Analysis

Alcohol 14.5%

pH 3.55

Acid 6.31g/L

Sugar Dry

Colour

Black as midnight with vivid purple hue.

Nose

A seductive nose of sweet briar, violets, mulberries, smouldering toasty oak drenched with alluring hints of coffee and vanilla bean.

Palate

Provocative silky sweet blackberry and bramble fruit voluptuously fill the dense, rich palate coalescing with typical McLaren Vale black olive nuances, all enraptured by chocolate, mocha and spicy clove notes. The palate is generously extended by chewy liquorice tannins and a gentle touch of warming black pepper on the finish.

Food match

This wine is a perfect accompaniment yet again for grain fed rib eye steak, (even better if served up as a pepper steak) and pommes frites. Loosely translated in bloke speak that'd be steak 'n chips! Serve black 'n blue for best hunter, gatherer effect!

Winemakers comments

The 2008 vintage was a very testing one for both viticulturalists and winemakers alike. A record breaking heatwave hit in the middle of harvest, which extended for nearly a fortnight, made for difficult ripening conditions. Fruit left on the vine during this intense heat ripened through shrivel, making it difficult to achieve flavour whilst also avoiding green tannins from undeveloped seeds. Fortunately for us (and you) we avoided these issues as the majority of our fruit was harvested from our low cropping vineyards before the start of March. The result is an intense, rich yet silky smooth shiraz and an absolute belter at that. If you can avoid temptation cellar for a few years but good luck with that after you've had a taste of it!

Tim Burvill & Marty O'Flaherty - Winemakers

