



ROCKBARE

‘THE MCLAREN VALE’ SHIRAZ



Sourced, like our Grenache, from a single vineyard on the gentle eastern slopes of McLaren Vale. The vineyard first planted in 1992, produces distinct wines of place. Its unique high wire trellis system allows for good sun exposure to the fruit throughout the growing season and consistent access to the trunks, crucial for maintaining healthy vines.

VINIFICATION

The 2023 vintage was much later than generally expected. A long, even and cool growing season, alongside moderate yields ensured excellent fruit development. The fruit was picked using a selective harvester in the early hours of the morning, before fermentation on skins in small open fermenters for two weeks. Malo lactic fermentation also took place in fermenter before the skins were pressed and the resulting wine put to barrel, seasoned French oak barriques and hogsheads for 12 months before bottling.

COLOURS

Deep ruby red with a lovely youthful violet hue.

NOSE

A fragrant nose of fresh blueberries, a little vanillin, mixed spice, cedar and a floral hint of perfumed violets.

PALATE

Approachable, graceful palate of mulberry and blueberry compote. Up front, juicy flesh of plum with underlying notes of chocolate coated coffee beans, mint, black pepper, and a hint of earthy truffles. A solid backbone of supporting acidity extends these characters towards the finish.

FOOD MATCH

This medium bodied wine's great acidity and soft tannins allow a beautiful match to Korean Barbecue meats, and are also a fantastic pair with spicy Chinese cuisine.

ANALYSIS

Alcohol – 14.5% pH – 3.46 Acid – 6.5g/L
Sugar – Dry