



2017 White Label Shiraz

Tasting Note

This White Label Shiraz from our family vineyard is an elegant example of McLaren Vale's flagship varietal, opulent and deep yet succulently savoury. Lifted plum and cassis flavours are interwoven with rich mocha, toasted spices and our hallmark earthy undertones. Soft smoky, meaty notes add further complexity to the wine and balance the well-integrated tannins. 2017 was a cooler vintage giving this wine an elegance and more medium-bodied mouth-feel.

Varietal: Shiraz

Vintage: 2017

Region: McLaren Vale

ALC/VOL: 14.5%

Vegan: Yes

Winemaker: Renae Hirsch

Our Vineyards

All fruit for our White Label reds comes from our stunning 64 acre vineyard, located in the southern foothills of the McLaren Vale region. Its unique position, just 2km away from the coast of the Gulf St Vincent, allows the vines to benefit from a maritime climate with cooling afternoon sea breezes coming in from the south west. These breezes prevent our fruit from over-ripening so that we are able to produce elegant wines that balance rich primary fruit flavours with the characteristic earthiness and minerality associated with the region. The vineyards are planted exclusively with Shiraz and Cabernet Sauvignon grapes - our sole objective is to produce the best possible wines that reflect our unique vineyard site.

Winemaking Notes

At flavour and tannin ripeness, the grapes were harvested and crushed. After 7 gentle days on skins the free run fraction was run off, and the skins were carefully pressed. The free run and pressing fractions were then combined. After 24 hours the wine was racked and separated to a mixture of French oak barrels and tanks, where it was matured for 18 months. This allows us to create two distinct components - one with oak influence and soft tannins, the other with bright fruit and freshness. The final blend was assembled in early 2019, comprising wine from different parts of the estate to create a complex and balanced Shiraz.

Vintage Overview

The season ran late at all growth stages leading to some concerns around the Vale about botrytis and mildew during the summer months. However, good vineyard management practices and managing airflow with nice open canopies prevented this being an issue for us.

Autumn was in any case dry and stable, although still relatively cool, so harvest was later than usual and the quality is good. The wines are more medium in body than in an average year and have spicy and bright fruit characters, with good elegance and finesse.

