

ANGELS' SHARE
McLAREN VALE SHIRAZ
VINTAGE 2014

ANGELS' SHARE IS A SILKY,
RICH AND CLASSIC MCLAREN
VALE SHIRAZ

COLOUR

Deep dark red with purple hue

AROMA

Classic McLaren Vale blue fruit profile with notes of mocha, juniper, pipe smoke and fresh clay.

PALATE

Lovely plump richly-fruited entry, rubber-stamped with notes of simmering plums, mulberry and fruitcake. Turns rather savoury through the mid-palate with hints of dutch licorice, rosemary blossom and boot polish. Tannins are rather firm and savoury (unusual for McLaren Vale). Finishes with hints of dark Belgium chocolate and flavours that are long and persistent.

WINEMAKING

The grapes were crushed into and fermented in five, seven and 10 tonne open fermenters. During the peak of fermentation the batches received regular pump overs three times daily to extract colour, flavour and tannin. The average time on skins was 16 days. Once the parcels were dry, the fermenters were drained off and the skins pressed, with the pressings combined with the free run. After 24 hours the individual batches were racked to barrel where malolactic fermentation proceeded. The final blend was lightly fined and unfiltered prior to bottling.

MATURATION

Aged for 12 months in oak of which 12% was new American and the remainder in one to six year old French and American hogsheads.

ANALYSIS

Alc 14.8%, pH 3.50, Acidity 6.7g/L

CELLAR POTENTIAL

Five to ten years, under optimal cellaring conditions.

REGION

McLaren Vale, South Australia

“ QUALITY WITHOUT
COMPROMISE... ”



TWO HANDS WINES