

ROCKBARE

TASTING NOTES

SHIRAZ 2020

GRAPES

100% Shiraz

VINTAGE

2020

ORIGIN OF GRAPES

McLaren Vale, South Australia

VINIFICATION

Select blocks in the NE corner of McLaren Vale were harvested over the 14-18th of March. Harvest 2020 was low yielding but of high quality. This end of McLaren Vale is slightly cooler, has sandier soils, and produces more blue-fruited, perfumed and elegant wines. Fermentation was started in stainless steel open fermenters; letting the ferment warm itself to 28C; and then bringing it back to a nice cool long ferment of 12 days at 22C; retaining those pretty aromatics. Gently pressing of the parcels off of their skins was achieved through an airbag press. Following malolactic fermentation, the wine was sent for maturation in older French and American oak hogsheads, and some seasoned large format French oak vats for 15 months prior to preparation for 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 – 3.79
Acid – 5.6g/L
Sugar – Dry