

  
**Chais Clarendon**  
**2008 Shiraz**  
**NORMANS**  
ESTABLISHED 1853

<b>Variety:</b>	<b>Shiraz</b>
<b>Region:</b>	<b>Barossa Valley</b>
<b>Alc/Vol:</b>	<b>14.0%</b>
<b>Winemaker:</b>	<b>John Harris</b>
<b>Colour:</b>	<b>Dark crimson with deep purple hues</b>
<b>Bouquet:</b>	<b>Lashings of mulberry and sarsaparilla, with a touch of aniseed</b>
<b>Palate:</b>	<b>Superb mouth filling fruit flavour on the mid palate with added length and a lingering finish. Flavours of mulberry and dark plum shine, along with coffee and hickory notes from the burgundian style of oak used. The wine is harmonious with a fruit and tannin structure that will ensure longevity in the bottle</b>
<b>Winemaking:</b>	<b>The grapes were destemmed without crushing, allowing fermentation with a percentage of whole berries, no sulphur was added prior to fermentation. The grapes were then fermented in open top tanks using inoculated yeast. Temperature and time on skins was critical, when the desired level of flavour and tannins were extracted from the skins, the wine was drained off into new and used hogshead barrels for ferment. Pressings were used in the blend, then the wine went into barrel for maturation for 6 months in old oak then another 6 months in new, then finished in old for another 6 months with a total period of 18 months.</b>
<b>Cellaring Potential:</b>	<b>Drink now, but will mature and develop complexity over the next 5-7 years</b>
<b>Accolades:</b>	<b>Commended—International Wine Show London 2011 Commended—Decanter World Wine Awards London 2011</b>

