


Old Vine
2015 McLaren Vale Shiraz
NORMANS
ESTABLISHED 1853

Variety: Shiraz
Region: McLaren Vale
Alc/Vol: 14.0%
Winemaker: John Harris

Colour: Deep dark, almost black core with purple and ruby edge.
Bouquet: Dark fruits of the forest, Morello cherry, hazelnut, Satsuma plum.
Palate: Dark forest fruits, bitter chocolate, brown earth, and leather. The ironstone is evident in the rustic tannins, oak imparting some softness and smoky bacon providing an interesting side note. It is a complex fruit driven style with a wonderful backbone of oak and tannin that will reward those who allow it to breathe prior to drinking.

Winemaking: 2015 was an extremely early and fast vintage; Shiraz was low yielding but a highlight for us with intense colour and vibrant fruit flavours. Shiraz from two selected vineyards were hand-picked and shipped to winery to be de-stemmed. Whole berries were double sorted before being lightly broken going into small open-top fermenters. After a few days cold soaking, we allowed natural yeast fermentation and used a careful regime to get the right balance of extraction. The wine was carefully pressed after 10 days on skins and allowed to complete malolactic fermentation prior to barrel aging then selected barrels were bottled with minimal fining and filtration.

Cellaring Potential: Drinking magnificently now, but will reward 2-3 years cellaring and should drink well for up to 8-10 years.

