

SONGLINES ESTATES

BYLINES

2008 McLAREN VALE SHIRAZ

Alc/Vol: 14.5%

Colour: The deepest of inky colours.

Bouquet: Black pepper, walnut, dark cherry and sweet plums.

Palate: A full rich palate follows with blackberry and mocha and balanced cedary oak. The juicy, dark, rounded tannins have a wonderful length and line.

Winemaking: Made from some of the finest Shiraz vineyards in McLaren Vale with some of the vines aged 100 years old, which result in low yields of 2 tonne an acre. All blocks are pruned and hand picked which allows the winemaker to carefully select the individual batches at optimum ripeness. A variety of winemaking techniques are used to match each batch of wines perfectly. This means different batches could be open vat fermentation or submerged cap fermenters. Temperatures are generally warmer although some cool fermented vat may be included in the final blend. Batches are selected that will show a more generous flavour earlier in its life, with softer tannins, rounder structure and an open display of fruit character. The wine is matured for between 15-18 months using mature French oak barrels.

Cellaring: Will drink well in 2012 but will reward patience and further ageing for up to 10 years.

