



## 2010 The Parson's Nose Shiraz

### Winemakers Comments:

Our Parson's Nose Shiraz is intended to offer some respite from the more serious and stern religious connotations that are at times associated with wine brands.

McLaren Vale is deservedly recognized as one of the worlds leading Shiraz producing regions. This can be attributed to the vitality and generosity of the region and its wines. Our aim with The Parson's Nose Shiraz is to showcase the delicious array of primary varietal characteristics that are achieved with McLaren Vale Shiraz and then to nestle these flavours within an opulent mouthfeel and a charismatic firm tannin structure. Oak only plays a supporting complexing role and is utilised delicately so to not override the primary varietal characteristics.

The growing season commenced early due to warmer than average winter temperatures. Average rainfall meant that many soils reached field capacity for the first time in three years. This provided the vines with sufficient moisture to support spring growth and to establish the canopies. The conditions experienced during the vintage period were extremely favourable and resulted in ripening occurring in an orderly and gradual manner.

To achieve the desired style, the grapes were strategically harvested to avoid any overripe, broad or jammy fruit flavours. The ferments were handled gently and only Tight Grained French oak was used during the maturation process. Subsequent regular racking encouraged the integration of the youthful tannins.

The 2010 Parsons Nose Shiraz displays decadent aromas of blueberries and star anise, dusted with a cinnamon spice. The luscious palate is brimming with Satsuma plum flavours that seamlessly integrate with the gently textured oak and the firm persistent tannins.

**Variety:** 100% Shiraz

**Appellation:** 100% McLaren Vale

**Harvest Date:** 15<sup>th</sup> February to 26<sup>th</sup> February 2010

**Sugar at Harvest:** 14.0° -14.4° Baume

**Oak Ageing:** 100% French Oak

**pH:** 3.61

**Acidity:** 6.0 g/L

**Alcohol:** 14.5 % v/v

**Residual Sugar:** 1.5 g/L

**Bottling Date:** 1<sup>st</sup> February 2011

**Closure:** Screw cap

**Winemakers:** Michael Fragos and Bryn Richards

**Viticulturist:** Rachel Steer

