

ANGELS' SHARE
MCLAREN VALE SHIRAZ
VINTAGE 2010

ANGELS' SHARE,
A GORGEOUS SILKY
RICH SHIRAZ

COLOUR

Deep concentrated and black colour

AROMA

The bouquet is classic McLaren Vale of coffee, mocha, cola, chocolate, mulberry, plums and with some lovely spices backed by a little peppermint

PALATE

The palate starts out coating and round, a really long drive with loads of plummy fruits. This finishes round, soft and very inviting; its got great personality and drive and is a lot of fun to drink now and will age well into the medium term.



WINEMAKING

The grapes were crushed into and fermented in 5, 7 and 10 tonne open fermenters. During the peak of fermentation the batches received regular pump overs 3 times daily to extract colour, flavour and tannin. The average time on skins was 15 days. The free run was drained off and the skins were pressed, with the pressings then combined with the free run. After 24 hours the wine was racked to barrel where malolactic fermentation proceeded. The final blend was lightly fined and unfiltered prior to bottling

MATURATION

14 months in 8% new American oak hogsheads, the balance in 1 to 4 year old American and French oak

ANALYSIS

Alc 14.6%, pH 3.47, Acidity 7.0

CELLAR POTENTIAL

Under good cellaring conditions this wine will age 10+ years

REGION

McLaren Vale, South Australia

“ QUALITY WITHOUT
COMPROMISE... ”



T W O H A N D S W I N E S