



# MONTERRA

- WINES FROM WAY UP -

### Style:

Our elevated location produces this delicate, fragrant, medium bodied wine with elegant strength, firm tannins suitable for short term ageing.

### Vintage:

2015 was a fine, mild and early vintage. Small crops were due to some unsettled weather during flowering. A short heat wave in January occurred prior to veraison, which had no effect on our fruit. The following four weeks were dry, mild, and sunny weather and from late February Mother Nature provided just what the vines needed, and the resultant fruit was exceptional.

### Source:

The core of the blend comes from our own estate vineyard at Monterra Road at the heart of the McLaren Vale region, high above Willunga, a township of the McLaren Vale region. This is complemented with fruit from a small number of highly-valued growers who understand our obsessive insistence on perfectly ripe healthy grapes, low yields and harvesting at precisely the right time.

### Vinification:

Harvested in the cool of the early morning to preserve fruit structure. Extended time on skins pre and post ferment to allow gentle extraction.

### Cellaring:

This 2015 Monterra Shiraz can be enjoyed now, optimized with short term cellaring of 3 years.

### Tasting Note:

Medium-bodied with mouth filling and generous with blackberry pie and sweet milk chocolate mid palate. Smells of cherries, blueberries and blackberry jam with a whaft of sweet spice. The integrated complex flavours, are rich and lingering.

### Vital Statistics:

Varietal Blend: Shiraz 100%

GI: McLaren Vale

Alcohol by Volume: 14.5 %

TA: 6.00 g/L

pH: 3.65

RS: 3.2 g/L

750mL: 9369999310196

Dozen: 19369999310193



Hand pruning our vines.

