

# EXEMPLAR

MCLAREN VALE  
SHIRAZ  
- VINTAGE 2010 -



## Winemaking

The fruit for the Exemplar Shiraz is grown biodynamically on Walter Clappis' vineyard situated in the Willunga foothills, McLaren Vale. Warm Summer days are cooled by evening sea breezes from St Vincent's Gulf, which lies a close proximity to the West. The soil is rich loam over clay with patches of underlying limestone, giving the wine a rich and fullness of pallet.

The 2010 Vintage was hot and dry through mid to late Summer allowing for small berries within intense colour and flavour, giving high levels of ripe skin tannins.

After gentle crushing, the must was pumped into traditional open fermenters with twice daily pumping over and hand plunging. Fermentation continued at up to 26 degrees Centigrade ensuring optimum extraction of long chain, soft tannins.

The wine was run off skins to complete fermentation in new American Oak.

The 2010 Shiraz is a very full-bodied and intensely concentrated wine lending itself to the robust characters of American Oak which was chosen to augment the inherent fruit flavours and composition of this wine.

## Tasting notes

**Colour** – Deep red/purple with crimson hues

**Bouquet** – Unmistakable McLaren Vale Shiraz; violet fragrance, spicy, peppery, toasty oak and complex barrel ferment characters showing through.

**Palate** – Mouth-filling, full and flavorsome. Dark berry fruits and spices with tinges of oak, but above all; soft and velvety. Pallet lingers well after the wine has been swallowed.

## Technical notes

**Age of Vines** – 20 years old

**Yield** – 1.5 tonnes/ha

**Location** – McLaren Vale, South Australia

**Baume at Harvest** – 14 degrees Be

**Oak Treatment** – 100% New American Oak Barriques

**Residual sugar** – <2g/L

**Alcohol** – 14.0%