

2012 PENNY'S HILL McLAREN VALE 'FOOTPRINT' SHIRAZ



AS WITH EACH VINTAGE OF 'FOOTPRINT', ONLY THE MOST OUTSTANDING SHIRAZ FROM THE NARROW PLANTED ROWS OF THE PENNY'S HILL VINEYARD IS CHOSEN FOR THIS LIMITED EDITION, SUPER PREMIUM RELEASE. VINTAGE 2012 PRODUCED FRUIT OF EXCEPTIONAL CONDITION, AIDING THE CREATION OF A 'FOOTPRINT' SHIRAZ WHICH IS REMARKABLY PURE, LAYERED AND ULTRA-REGIONAL.

VARIETALS: Shiraz – 100%

REGION: McLaren Vale

VINEYARD: The original Penny's Hill vineyard is situated on the foothills east of McLaren Vale and experiences a climate, slightly cooler than the valley floor; that contributes to more even ripening temperatures. Planted in 1991 on Kurrajong formation, with geology consisting of clayey sands and silica-cemented conglomerate, these Shiraz vines are low yielding and produce grapes of exceptional quality and complexity. Narrow planted, in east-west orientation, these rows are 2.2m wide with high density 1.5m vine spacing, effectively reducing the yield per vine, dramatically raising quality and yet still retaining the desired crop levels of the vineyard, approximately 2 tonnes per acre. Vines are hand tendered and spur pruned on a single cordon and together with precise canopy and water management the excellence of this Shiraz parcel is captured. As with each vintage of 'Footprint', only the most outstanding rows of Shiraz are hand selected for this limited edition, super premium, Scarce Earth release.

VINIFICATION: The grapes were fermented in small open fermenters and left on skins for 10 days prior to pressing. Post fermentation, wine was matured in French oak barriques, of which approximately 35% were new. The remainder of the parcel was matured in 1, 2 and 3 year old French oak barrels. After 20 months in oak, the wine was blended and bottled on the 5th December 2013.

COLOUR: Inky and opaque – dark ruby to the rim

BOUQUET: A complex nose displaying dark plum, black and blue berry fruits with subtle hints of anise, dark chocolate, spice and smoky oak.

PALATE: The ultra regional, remarkably pure, full-bodied McLaren Vale Shiraz creates a luscious, rich palate. Well balanced with layers of chocolate, leather and earth revealed. Silky tannins complete the picture.

CELLARING: The characteristics of the 'Footprint' suit long cellaring: 8-12 years.

TECHNICAL DETAILS: pH 3.54 | TA 6.97 g/L | Alc/Vol 14.9%

PRODUCTION: 370 dozen



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