2012 PENNY’S HILL 
McLAREN VALE 
‘CRACKING BLACK’ SHIRAZ

THE FIFTH VINTAGE OF OUR ‘CRACKING BLACK’ SHIRAZ, SO NAMED DUE TO THE MAJORITY OF FRUIT RAISED ON THE CRACKING BLACK BAY OF BISCAY SOILS OF OUR VERY OWN MALPAS ROAD VINEYARD, HAS LOVELY RICH, RIPE RED BERRY AND SPICE ON THE NOSE AND PALATE MAKING IT UNMISTAKABLY McLAREN VALE, MORE SO PENNY’S HILL.

VARIETALS: Shiraz – 100%
REGION: McLaren Vale
VINEYARD: Planted in 1991 and added to the Penny’s Hill estate vineyard group in 1993, Malpas Road is named after the pioneering Malpas family who held lands in what was originally referred to as ‘Bay of Biscay’. This is an obvious reference to the relatively infertile cracking, grey-black soil upon which our hand-tended Shiraz patch does its work. The fissures which occur as the black soil cracks apart, sever surplus root structure; a process which naturally lessens vigour and enhances ultimate grape quality. Other fruit parcels were sourced from the slightly higher elevated vines of the Penny’s Hill vineyard. Detailed canopy management, judicious irrigation and passionate viticultural practices in both these high class vineyards contribute to this outstanding Shiraz. Harvest was February - March 2012.

VINIFICATION: To best reflect the variations in terroir across the vineyards, harvest of individual parcels occurred on different days. Grapes were crushed, de-stemmed and fermented on skins in open fermenters for 7 days prior to pressing. Wines completed fermentation for up to 16 months in French oak barrels; approximately 30% new, the balance 1-3 years old. By keeping parcels separate throughout the winemaking process, winemaker was able to access a wide variety of component characteristics as final blending approached. Bottling – 8th August 2013.

COLOUR: Dark cherry red
BOUQUET: Red berry, dark cherry and mulberry fruits coupled with liquorice, spice and lightly toasted French oak
PALATE: Generous red berry and plum fruits persist, balanced by oak spice, aniseed and milk chocolate. This well structured wine is supported by fine long tannins and exceptional fruit weight 5-8 years.
CELLARING: Ready to drink, but will happily age for 5+ years
TECHNICAL DETAILS: pH 3.50 | TA 6.10 g/L | Alc/Vol 14.5%