



MCLAREN VALE SHIRAZ

McLaren Vale, Australia

Adelina

<https://adelina.com.au/>

Method & Production

Picked in the cool of the morning. 50% of the fruit was crushed, and the remaining were whole berries, all destemmed into concrete fermenters. 40% was macerated for 24 days and then pressed to concrete for maturation. The remaining 60% was macerated for 54 days before being pressed to 700L French oak. Maturation in concrete and oak was 8 months total.

Tasting Notes

“Col McBryde is one of the best winemakers in Australia, I reckon. Spicy, exotic, blueberry and boysenberry pie, nutty and floral. It’s medium to full-bodied, a great set of deep gravelly tannin and a distinct ‘liquid mineral’ feel to it, if that makes any sense, with cool acidity, and a ferrous and gently saline finish of excellent length, again those tannins are really impressive, finishing off the wine beautifully. And what value!” **95 points, Gary Walsh, The Wine Front (June 2022)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
AL0621	McLaren Vale Shiraz	Shiraz	2021	14.5%	Screw Cap	12x0.75lt	No	No	No	No