



SHIRAZ MATARO

Clare Valley, Australia

Adelina

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

Method & Production

Predominantly from vines planted between 1890's and 1930's, elevation varies between 400-460m. All vines are within a close proximity of the Adelina Estate vineyard, some just across the road. All fruit is hand picked, destemmed and fermented with selected yeast. Maceration times varied between 30 and 60 days on skins. Post pressing the wine was racked to barrel and concrete tank for malolactic fermentation (indigenous bacteria) and maturation.

Tasting Notes

Nose displays sweet, ripe fruit with a savory, mineral tone. There are notes of dark plumprune fruit with chocolate, Earth and light spice. The palate is rich yet fresh with a very mineral acid backbone supporting the wine. Fine grain drying tannins with balancing, bright acidity.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
AL0318	Shiraz Mataro	Syrah: 56% Mataro: 44%	2018	14.0%	Screw Cap	6X0.75lt	No	No	No