

2012 “The Cruth” Shiraz

RRP: \$150



Haselgrove

Tasting Notes

Aroma

Intensely complex, dark blackcurrant and plums are integrated with fresh redcurrant and hints of mulberry. Delicate savoury oak is seamlessly integrated with notes of dark chocolate and toasted almond with hints of dried herbs and fresh vanilla.

Palate

Full bodied, rich and balanced fruits of blackberry, plums and redcurrants. Complex notes of cured meats finishing with hints of light char, chocolate and fresh wood spice. Balanced acidity with great structural tannins provide length weight and roundness while displaying finesse and poise.

Vineyards

Blended from 2 subregional vineyards ,Seaview and Haselgrove's own 40 year blocks of F01,F02 & F04 Shiraz. The two blocks from Seaview are situated on Sandy soil, one northerly aspect and the other westerly – both have North South row orientation. The Seaview blocks give structural wines with strong fruit tannin, dark berry fruit and rich plum with hints of savouriness. The blocks from McLaren Flat are on a gentle Northerly aspect in deep sand with East West row orientation. These blocks give more floral notes and a fruit spectrum more pronounced in red fruit.

The Cruth Story

The Icon Wine, distinct of Haselgrove's house style and keeping in line with the principle of Knowledge, Honesty, Purity and Creativity. The best fruit from the best barrels are creatively blended to produce a silky textural and complete wine with up front drinkability and exeptional ageing potential.



Region	McLaren Vale	Alcohol /pH / TA	14.4	3.42	7.7
Variety	Shiraz	Winemaking	<p>Crushed but not destemmed to open fermenters, cold soaked for 3 x days under inert gas cover, then fermented at 22-28 degrees and plunged 3 x day with a gentle pumpover during peak ferment. On skins for 8 days before pressing direct to new and 1 yo French oak Hogsheads. Both vineyard batches are kept separate right through maturation, after 18 months of maturation in barrel, the barrels are individually selected to give the most complete tannin profile from both oak and vineyard, with fullness definition and length the ultimate goal.</p>		
Harvest Dates	17 th – 29 th February				
Bottling Date	12 th December 2013				
Release Date	TBA				
Cellaring	Now to 2030				
Number Produced	3,096 bottles				