

2014 'The Lear' ' McLaren Vale Shiraz

RRP: \$90



Haselgrove

The Lear Story

In Celtic mythology, Lear is the personification of the Sea. Haselgrove's home is in the heart of McLaren Vale, a region which is influenced strongly by its proximity to the ocean.

Vineyards

Selected from the very best McLaren Vale shiraz blocks in Haselgrove's portfolio. The wines for this blend are selected from various microclimatic sites around McLaren Vale to craft a wine that is rich, structured and powerful. The wine is a true expression of the region and the excellence in winemaking that Haselgrove strives for.



Region	McLaren Vale	Alcohol /pH/ TA	14.5	3.51	6.25
Variety	Shiraz	Winemaking	<p>Crushed but not destemmed to open fermenters and cold soaked for 3 days under inert gas cover. Fermented at 22-28 degrees and plunged 3 times daily with a gentle pumpover during peak ferment. Left on skins for 8 days before pressing directly to new and 1 year old French oak Hogsheads. Carefully matured for 20 months, after which time the very best barrels from each batch are selected and from these barrels the final Lear blend is produced.</p>		
Harvest Dates	24 th February – 7 th of March				
Bottling Date	18 th December 2015				
Release Date	January 2015				
Cellaring	Drink Now to 2030				