

# 2018 First Cut Shiraz

RRP: \$23



Haselgrove

## Tasting Notes

### Aroma

Rich aromas of black cherry and ripe plum with lifted red fruits, hints of fresh herb and savoury oak derived vanillin spice.

### Palate

The palate is medium to full bodied with dark fruit flavours, hints of wild herb and cedary spice. A perfectly balanced wine with generous fruit flavours and velvety tannins.

### Vineyards

Selected from multiple sites in the McLaren Vale region, with each displaying a unique site character which integrate well to form the final blend. Willunga area offers fruit displaying dark berry characters and hints of fennel with chewy tannins, while fruit from McLaren Flat displays floral notes and finer tannins.

### The First Cut Story

The principle behind our first cut wines revolves around the winemaking term 'first cut' in which during the pressing cycle the softer free run juice/wine is separated from the second cut or pressings. This principle flows through to the style of First Cut wines, producing wines with great drinkability well suited to be enjoyed with food or as a drink with friends.



<b>Region</b>	McLaren Vale	<b>Alcohol /pH / TA</b>	14.5	3.58	6.11
<b>Variety</b>	Shiraz	<b>Winemaking</b>			
<b>Harvest Dates</b>	10 <sup>th</sup> March – 4 <sup>th</sup> April	De-stemmed to a combination of open and static fermenters and fermented on skins for 10 days with pump overs 3 times daily. Pressed directly to oak to finish secondary fermentation. Matured for 16 months in 20% new and 80% seasoned French oak.			
<b>Bottling Date</b>	25 <sup>th</sup> September 2018				
<b>Release Date</b>	October 2018				
<b>Cellaring</b>	Drink Now to 2027				