

2016 'Col Cross' Single Vineyard Shiraz



Haselgrove

RRP: \$90

The Col Cross Story

Somewhere in McLaren Vale you'll find a very special block of old vine Shiraz. If you search for it, an olive grove to the west and an ancient chapel will be your guide. The shallow soils overlying a bedrock of limestone and the gentle sea breezes consistently provide us with fruit of exception quality.

Tasting Notes

Aroma

Dense, classic Shiraz characters of blackberry and dark cherry mesh seamlessly with spicy anise and cedary French oak.

Palate

A concentrated palate of generous dark fruits and black cherry, the old vines contribute complex spices, cinnamon and nutmeg. A full bodied mouth filling wine that is perfectly balanced by a lingering structural finish.

Vineyard

Selected from a single vineyard near Aldinga, situated on red brown earth with a very gentle northerly aspect and North South row orientation. Consistently producing very structural wines with chewy tannins, a blend of dark and red fruits and hints of wild fennel.



Region	McLaren Vale	Alcohol / pH/ TA	14.5	3.4	6.6
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Variety	Shiraz
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Harvest Date	15 th February 2016
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Bottling Date	17 th January 2018
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Release Date	January 2018
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Cellaring	Drink Now to 2030
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Number Produced	3,520 bottles
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Winemaking

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 2 x day with a gentle pumpover during the first few days of ferment. On skins for 8 days before pressing direct to new, 1 yo and 2 yo French oak Hogsheads. Matured for 18 months in oak with minimal rack and returns, the barrels are then individually selected to allow for fruit expression and complimenting oak tannin and flavour.