

2017 “The Cruth” Shiraz

RRP: \$150



Haselgrove

Tasting Notes

Aroma

Intensely complex, dark blackberry and plums are integrated with fresh redcurrant and hints of rhubarb. Delicate savoury oak is seamlessly integrated with notes of dark chocolate and roasted spices with hints of dried herbs and fresh vanilla.

Palate

Full bodied, rich and balanced fruits of blackcurrant, boysenberry and redcurrants. Complex and luscious with layers of black fruit, chocolate and fresh spice. Balanced acidity with great structural tannins provide length, weight and roundness while displaying finesse and poise. A concentrated beauty that will age gracefully for the next 10-20 years.

Vineyards

Blended from 2 subregional vineyards, one in Blewitt Springs and the other Haselgrove's own 40 year blocks of Shiraz in McLaren flat. The Blewitt Springs vineyard is situated on Sandy soil, with a slight westerly aspect and East West row orientation. Blewitt Springs produces 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 exceptional ageing potential.



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| Region | McLaren Vale | Alcohol /pH / TA | 14.8 | 3.62 | 6.5 |
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| Variety | Shiraz | Winemaking | | | |
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| Harvest Dates | 24 th – 31 st March | | | | |
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| Bottling Date | 19 th December 2018 | | | | |
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| Release Date | January 2019 | | | | |
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| Cellaring | Now to 2030 | | | | |
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| Number Produced | 2,160 bottles | | | | |
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Crushed but not destemmed to open fermenters, where mixed culture yeasts are used. Fermented at 22-28 degrees and plunged 2 x day with air used to rumble the cap during peak ferment. On skins for 14 days before pressing direct to new and 1-2 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.