

2017 'The Lear'

McLaren Vale Shiraz



RRP: \$90

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. The Haselgrove team have selected their very parcels of McLaren Vale Shiraz to create a wine of true distinction.

Tasting Notes

Aroma

Dense and inky in colour with powerful, brooding aromas of dark cassis, spice and mocha oak.

Palate

A full bodied and eminently balance example of McLaren Vale Shiraz. A rich palate of plum, blackberry and liquorice intertwine with fine grained, elegant tannins and a long, moreish finish. Opulent in its youth, but cellaring will reward the patient connoisseur.

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	3.56	6.5
Variety	Shiraz	Winemaking			
Harvest Dates	5 th – 31 st of March	Destemmed but not crushed 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 18 months, after which time the very best barrels from each batch are selected and from these barrels the final Lear blend is produced.			
Bottling Date	19 th December 2018				
Release Date	January 2019				
Cellaring	Drink Now to 2030				