

Product Fact Sheet November 2024



# MCLAREN VALE SHIRAZ

## McLaren Vale, Australia Adelina

### https://adelina.com.au/

#### Method & Production

Picked in the cool of the morning. 50% of the fruit was crushed, and the remaining were whole berries, all destemmed into concrete fermenters. 40% was macerated for 24 days and then pressed to concrete for maturation. The remaining 60% was macerated for 54 days before being pressed to 700L Franch oak. Maturation in concrete and oak was 8 months total.

#### Tasting Notes

"Col McBryde is one of the best winemakers in Australia, I reckon. Spicy, exotic, blueberry and boysen berry pie, nutty and floral. It's medium to full-bodied, a great set of deep gravelly tannin and a distinct 'liquid mineral' feel to it, if that makes any sense, with cool acidity, and a ferrous and gently saline finish of excellent length, again those tannins are really impressive, finishing off the wine beautifully. And what value!" 95 points, Gary Walsh, The Wine Front (June 2022)

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size Organic	Biodynam	ic Vegan	Natural
Red Wine									
AL0621	McLaren Vale Shiraz	Shiraz	2021	14.5%	Screw Cap	12X0.75It No	No	No	No