



2017 Windmill Hill Shiraz

2017 Vintage - The Winter and Spring of 2016 was one of the wettest on record which delayed flowering. By early summer we had some periods of good warm weather which encouraged growth, but vintage was still looking a month behind 2016 and more in line with an old-fashioned vintage. Several rainfall events in January further delayed vintage and had the vineyard team working hard. Thankfully the warm and dry weather returned, and the harvest proceeded at a leisurely and relaxed pace allowing a long ripening time for maximum flavour development. The wines look outstanding.

Background

Our Windmill Hill vineyard was planted in 1998 on a gentle west facing slope and generally produces wines of structural intensity and depth of flavor.

Tasting Notes

The nose shows ferrous notes with dark spice and intense dark fruit. This is always a muscular wine with the tannins adding great persistence to the palate. Bitter chocolate, dark cherry and clove spice combine in this richly flavored wine. Cellar confidently for 10-15 years.

Serving Suggestion

Serve with a dark soy beef rib. Will benefit from decanting prior to serving.

Winemaker Says

A block that is always singled out by viticulturalists and in 2017, this block was a highlight from the moment the fruit came into the winery.

Region (GI): 100% McLaren Vale

Varietal Comp: 100% Shiraz

Alcohol: 14.0% Alc/Vol

Total Acidity: 6.71 g/L

pH: 3.46

RS: 0.4g/L

