

2018 LLOYD RESERVE SHIRAZ

Shiraz is a great tradition in McLaren Vale, dating back to the 1850s. Lloyd Reserve Shiraz is produced from a single vineyard at Coriole that was planted in 1919 – with the first wine released in 1989. The soil and roots are extremely deep and generally no irrigation is required. The wine is matured in French oak for approximately 18 months and then receives 18+ months in bottle before release.

Tasting notes

A beautifully dense and savoury vintage of Lloyd Shiraz showing mulberry, blackberry, sweet spice and soy. A plush and full entry that continues with unfurling layers of tannin. The tannins are fine and long giving great persistence and presence. The palate is full bodied but elegant with some dark floral notes, berries and a subtle ferrous note.

Serving suggestion

Although this Shiraz sings alongside most rich, red meat dishes, it really needs no accompaniment. Perhaps just a wedge of aged cheddar.

Winemaker says

2018 gave us low yielding concentrated fruit from this old vine shiraz and thanks to its deep roots retained fantastic balance on the vine. An amazing wine to showcase the depth and complexity of flavour we can see in McLaren Vale shiraz. Will reward those with patience over the next 10-15 years.

Technical notes

Region (GI): 100% McLaren Vale Varietal comp: 100% Shiraz Alcohol: 14.4% Total acidity: 6.0 g/L pH: 3.58 GF: 0.4 g/L

2018 vintage

After solid rainfalls during 2017 and early 2018 the vineyards were in good health heading into the growing season. Early spring was cold which led to late budburst and early predictions were for a late vintage. As the season progressed rainfall reduced and we had several warm spells which brought on ripening. A warm dry summer led to much lower yields than initially expected, some bunch weights were half what they were in 2017. Picking started in earnest in mid February and proceeded at a leisurely pace throughout March and into early April. 2018 is a vintage of exceptional quality. The resulting wines are intense and concentrated, the whites rich and flavoursome, the reds structured and complex.

