

TREASURES

2021 MCLAREN VALE SHIRAZ

Our 3 treasures - unique, innocent and energetic - are our children. Together, from precious innocence we have drawn inspiration. For us Treasures symbolises life where anything is conquerable, where dreams become reality where passion is everything.

Winemaking and Viticulture

The grapes were picked in the cool of the night to retain fresh, elegant fruit flavours. A combination of rotary and "headed down" open fermenters were used over 7 to 9 days in the fermentation process. Most of the ferments were held at 22°C and then drained and pressed at 2 Baume. This portion completed its fermentation in new and old oak barrels. Once dry and blended, the wine remained in new and old French and American oak barrels for a further 18 months until bottling.

Tasting Comments

Intense red purple. Huge lifted fresh flavours of spice and pepper with ripe cherry berry fruit balance with cedar oak. Big long intense mouthful of ripe berry fruit, hints of spice and pepper combined with sweet mocha oak. Excellent partner to rich, spicy red meat dishes such as braised beef or barbequed spiced lamb shanks. This wine has the flavour, structure and balance to be enjoyed now or offers added satisfaction from further cellaring.



Vintage Information

VARIETY: Shiraz

HARVEST DATE: March 2021

REGION: McLaren Vale

ALCOHOL: 14.5%v/v

TOTAL ACIDITY: 6.4g/l

PH (UNITS): 3.56

WINEMAKER: John Quarisa aka 'Johnny Q'