



RUSTY MUTT



RUSTY MUTT ORIGINAL SHIRAZ

McLaren Vale / 2016

COLOUR

Very dark purple/red with youthful violet hues.

NOSE

The wine immediately announces itself as unmistakably McLaren Vale! Plenty of chocolate, herbs, coffee and black cherry notes.

PALATE

The palate is delicious, smooth and inviting like fruit infused chocolate. The wine glides from start to finish over velvety textured tannins leaving behind a warm comfortable feeling in the mouth.

WINEMAKING

Three separate vineyards of Shiraz were selected for this wine. The fruit was crushed and destemmed into open fermenters where it was hand plunged twice daily. The wine was given seven days extended skin contact after fermentation before being basket pressed producing soft yet firm tannins. After 12 months, each barrel was chosen for suitability into this vineyard blend before further maturation as a complete wine.

FOOD PAIRING

Enjoy with your favourite cut of aged red meat, quickly cooked and judiciously seasoned.

VINTAGE REPORT

The 2016 vintage has been lauded by some as one of the recent greats. A warm dry spring ensured healthy growth, flowering and set. The ripening season was ideal, with warm days and cool nights ensuring good hang time for the fruit.

QUICK NOTES

REGION

McLaren Vale, South Australia

GRAPE VARIETY

100% Shiraz

WINEMAKER

Scott Heidrich

ALCOHOL / VOLUME

14.5 %

TITRATABLE ACIDITY

7.35 g/L

P.H

3.34

CELLAR POTENTIAL

8 - 12 years

OAK

1 – 4-year-old French & American Hogheads

MATURATION

24 months