

Tasting Note

Mr Smith Shiraz - McLaren Vale 2017

Analysis:	Alcohol: 14.6%	Vegan:	Yes
	pH: 3.4	Dairy:	None
	TA: 6.2 g/L	Egg:	None
	Sugar: 0.6 g/L (bone dry)	Allergens:	Sulphites

Colour: Medium to deep red with crimson hues.

Nose: red berries, nutmeg & touch of cinnamon, complimented with cedar oak.

Palate: Generous spice carries through to the palate. Fine tannins and intense red berries enhanced with integrated oak, bright acidity and a long finish. Overall true to varietal.

Best Drinking: great drinking from 2020. Beyond that it will age gracefully until at least 2027 and beyond.

Food Match: superb with rich flavoursome dishes. With the wine's savoury notes consider also medium flavour pairings.

Winemaker's Comments: A slightly cooler and wetter 16/17 growing season a long and beneficial ripening season, requiring less ripeness to produce maximum flavour. Grapes from Willunga and Sellicks Hill areas of McLaren Vale on heavy clay-loam soils. Matured in 2 and 3 year old American and French oak hogs heads for 18 months.



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