

Tasting Note

Mr Smith Shiraz - McLaren Vale 2021

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|------------------|---------------------------|-------------------|-----------|
| Analysis: | Alcohol: 14.3% | 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 2022. Beyond that it will age gracefully until at least 2030 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 growing season a long and beneficial ripening period, requiring less ripeness to produce optimal flavour. Grapes from Willunga and Sellicks Hill areas of McLaren Vale on heavy clay-loam soils. Matured in American and French oak for 18 months.

Made by a veteran of McLaren Vale, with over 35 years in the cellar, multiple awards, a 5-Star winery, and an ethos to produce certified bio-dynamically.

Sales enquiries:

+ 61 411 266 911

simon@reesandco.com.au

