

2014

The 9N

Single Vineyard Shiraz

Our founder, Richard Morton Shaw, loves tractors. One example that takes pride of place in the tractor "breeding shed" (named by a neighbour due to tractors just "appearing" in it) is a carefully restored Ford Ferguson 9N.



WINEMAKER NOTES

The fruit for this single vineyard wine was hand selected from our premium McLaren Vale vineyard and picked at optimum ripeness.

Lightly crushed and de-stemmed, the must was then fermented on skins for approximately 7-10 days.

The wine was then pressed into a combination of French and American oak, to integrate the oak and grape tannins.

Matured for 18-24 months and then only the best barrels were chosen for bottling.

COLOUR

Deep red with a tinge of purple.

BOUQUET

Fruit driven with intense notes of blueberry, blackberry and plum, accompanied by nuances of spice and toasty oak.

PALATE

The palate on this wine is rich and elegant with smooth, silky tannins and a concentrated fruit finish.

A quintessential example of McLaren Vale Shiraz that will develop further complexity and depth with cellaring.

VINTAGE

Wet, cold, wind, heat, wet, cold - in that order - one of the most challenging, yet potentially rewarding, vintages since 2011.

Restricted spring vine growth due to cool wet conditions meant the usual canopy management techniques were abandoned early in the season, and a 'wait and see policy' was adopted until the soils warmed a little more.

November winds arrived with force and continued through to flowering. These winds placed more pressure on the vines as they coincided with cloudy days, creating less than ideal conditions for pollination and canopy growth.

Relief came mid December and the vines released all their pent up energy in a frenzy of unprecedented growth.

High temperatures were experienced in South Australia during January 13th - 18th.

The weather then reverted to its pre heat wave behaviour and cool cloudy conditions delayed ripening with reds in McLaren Vale being picked 10 days before Easter.

FOOD MATCH

Best paired with a juicy T-bone steak, roast beef with pepper sauce or smoky ribs.

region	McLaren Vale	alcohol	14.5%
vineyard	Jackmans Old	cellar potential	7-10 years
vine age	65+ years	bottling date	13.1.17
soil profile	red loam	production	974 x 6