

2019 Parable Shiraz

PLACE

McLaren Vale

The Vale is a diverse region spreading east from the coast, up into the foothills of the southern Adelaide Hills. Our preference is for Shiraz sourced from blocks located in the northern and eastern parts, on sandy and shaley soil profiles that tend to ripen earlier in most seasons, providing fully ripened flavour profiles of chocolate, licorice and tarriness with a hint of savoury spice at the end.

VITICULTURE

The vines are typically between fifteen to forty years of age, vertically trained on a two wire trellis and traditionally managed with all parcels vinified and kept separate until the final blend was assembled. 2019 was a very good year in McLaren Vale; warm days and cooler nights with average rainfall falling over the growing season allowing the fruit to ripen evenly across all blocks.



WINEMAKING

Once harvested, each individual parcel was fermented separately in small open topped fermenters before traditional basket pressing took place, with all pressings returned to the free run. The wine was allowed to mature in a selection of new and older French oak casks before the final blend was bottled both unfined and unfiltered.

SENSORY

Colour: Deep red in colour with youthful crimson tints.

Aroma: A powerful nose featuring dark cherries, cocoa, fresh licorice and some toasty French oak chariness.

Palate: Textural and richly layered, the flavours of dark chocolate, red cherries, cloves and savoury nuances compete keenly on the palate, further enhanced by spicy oak notes and fine grained tannins in a long persistent finish.

CELLARING

Potential of at least 12 - 15 years.

Alcohol: 14.5%

94 Points - Wine Pilot