

# REYNELLA BASKET PRESSED SHIRAZ 2019

#### Winemaker's Notes

Established in 1838 by John Reynell, the ReyneIla winery enjoys the unrivalled prestige of the birthplace of South Australia's internationally renowned wine industry, and is the proud home of the State's oldest operating wine cellar.

Small parcels of individual vineyard fruit from the highly acclaimed McLaren Vale region were hand-picked for this rich traditional Shiraz. The grapes were carefully picked and fermented in traditional open fermenters. Once the desired fruit intensity was achieved, the skins were basket pressed ensuring only the soft tannins were extracted. The wine was matured in French oak barrels for 16 months as individual vineyards components.

Winter rainfalls were slightly below average for McLaren Vale while spring and Summer continued to be dry. Heat spikes in January preceded a warm and dry harvest period however temperatures rarely exceeded the low 30's. Diligent vineyard management and strong vine architecture allowed fruit to achieve desirable sugar and flavour levels with very low disease pressure.

The 2019 Reynella Shiraz is an excellent example of the generosity and purity of McLaren Vale Shiraz but also exhibits the hallmarks of a modern Chateau Reynella house style of poise, purity, structure and length.

# **TastingNotes**

# Wine Style

Sweet 1 2 3 4 **5** Dry Light 1 2 3 4 **5** Full bodied

### **Colour:**

Crimson with garnet hues

## **Bouquet:**

Complex notes of blueberry, blackberry with enticing layers of mocha, dark chocolate, black cherries and spice.

#### Palate:

The palate is morish, layered with dense blue and black fruits, dark chocolate and spice. Undertones of aniseed and liquorice follow with the flavours flowing through to the back palate. Pleasantly textured with velvety mouth coating tannins and a long soft finish

#### Malolactic Vintage Release Winemaker 2019 Matt Caldersmith **Fermentati** 100% Alcohol Region 14.35% McLaren Vale Cellaring 5 to 15 years Acidity **Grape Variety** 6.06g/L Oak Shiraz Maturation 16 months in 25% new oak pН Fermentation 3.54 Open fermentation

# Soil Type

Rich black & red clay based soil, some gravelly red loam

#### Climate

Mediterranean

### Age of Vines

50+ years

#### Harvesting

Handpicked

