



## EILEEN HARDY

### SHIRAZ

2017

#### Winemaker's Notes

Compassionate, generous and determined, Eileen Hardy's spirit for life and adventure continues at the very heart of Hardys.

From family matriarch to beloved pioneer of the Australian wine industry, her excellence and dedication still weaves its way through every Hardys wine and provides the inspiration behind its enduring success.

The inaugural 1970 Eileen Hardy Shiraz was released as a tribute to this great lady. Each vintage the winemakers select the very best parcels of Shiraz from McLaren Vale to carry the 'Eileen Hardy' label.

2017 was a more 'traditional' McLaren Vale vintage with a cold winter and early spring leading to a late start to bud burst. The spring and summer period was relatively mild with no significant heat spikes to cause sunburn or canopy damage. Yields were average to above average and significant effort was applied to get crops into balance with bunch thinning. The end result was a relatively long, mild ripening period without disease risk allowing fruit to develop wonderful fruit intensity and excellent natural balance.

#### Tasting Notes

##### Wine Style

Sweet 1 2 3 4 **5** Dry

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

##### Colour:

Brilliant deep red with intense vibrancy.

##### Bouquet:

Rich tapestry of aromas of ripe mulberry, dark plum flesh, rhubarb & raspberries with further complexity from dark chocolate, peat, black olive and cedar oak aromas.

##### Palate:

Powerful McLaren Vale Shiraz flavours of chocolate, smoked meats and freshly tilled earth with layers of plum, raspberry and blueberry fruits. Powerful and loaded with flavour but with wonderful restraint and poise on the palate. The highlight is the tannin balance, with incredibly fine lingering natural tannin providing structure that gives the wine outstanding length & persistence.

#### Alcohol

14.5%

#### Winemaker

Paul Lapsley

#### Fermentation

Open fermentation

#### Average age of Vines

125 years

#### Acidity

6.48 g/litre

#### Region

McLaren Vale

#### Malolactic Fermentation

100%

#### Harvesting

Hand picked

#### pH

3.55

#### Grape Variety

Shiraz

#### Cellaring

Now to 20+ Years

#### Maturation

17 Months in 100% French oak  
barriques & puncheons

