



HAND CRAFTED WINES ALL SEWN UP.

2016 McLAREN VALE 'SASHIKO' SHIRAZ

The 2016 vintage composed of low winter rainfall and a dry spring, irrigation commenced well before flowering and allowed for control of growth creating balanced vines. One significant rainfall in late January was perfectly timed, providing much needed water to the vines. 2016 was an excellent vintage.

This shiraz is made gently with minimal interference in the natural process of wine making. The grapes are crushed and fermented in two tonne open fermenters. The ferment is hand plunged morning and night. Once dry it is basket pressed, settled, and transferred to barrels where it remains for 11 months. The oak is a mixture of 20% new American hogsheads and 80% matured French and American barques and hog's heads.

TASTING NOTES -

Ruby red in colour, has bright lifted notes of red fruit and a slight hint of cigar box. Full flavoured wine has a palate composed of juicy dark fruits with hints of peppery spices including black cherries plums and cloves. Good acidity and soft velvety tannins combine to create a balanced wine with good length.

FOOD MATCH -

This wine will pair well with venison and red currant sauce or rare roast beef accompanied by beetroot gratin.

WINEMAKER: Jodie Armstrong

VINTAGE: 2016

VARIETY: Shiraz 100%

REGION (GI): McLaren Vale

BOTTLING ANALYSIS: Alcohol 13.8 %, pH 3.52, TA 6.8 g/L

CLOSURE: Screw Cap



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