



HAND CRAFTED WINES ALL SEWN UP.

2016 MIDIS TOUCH McLAREN VALE SHIRAZ SELECTION

The 2016 vintage comprised 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.

The 2016 MIDIS Touch Selection was made in open fermenters and pumped over twice a day during fermentation. It was kept in a blend of 20% new and 80% mature French and American hogsheads for twelve months.

Garnet red with purple hues the MIDIS Touch is made from grapes selected from three vineyards located in and around the Malpas Road sub-region of McLaren Vale. Aromas of dark fruits, blackberry, liquorish, lavender combined with spice. Warm spices including cloves and cinnamon linger on the palate, black plums and bright cherry flavours combine with good acid to create freshness. The mid palate is reminiscent of fruit cake. Careful oak handling has resulted in a textural wine with long chalky tannins.

FOOD MATCH -

This wine will pair well with a barbequed sirloin roast accompanied by roasted heirloom carrots tossed in cumin, potatoes dauphinoise and green beans.

Alternatively, tagliatelle with veal ragout and endive salad.

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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