



MCWILLIAM'S

FAMILY WINEMAKERS

1877 SHIRAZ

Vineyard Region: Hilltops, NSW

Grape Varietal: Shiraz

Vintage Conditions: An excellent vintage with warm days and cool nights. Spring frosts wiped out blocks on lower sites with poor cold air drainage. This resulted in a lower regional crush but quality was high due to it only being from the most suitable sites. A hot and dry growing season resulted in balanced canopies with low yields and concentrated fruit. Some rainfall occurred during February & March which was a positive as it refreshed the vines and gave them sufficient water to get through to harvest with minimal stress. There was nil disease pressure due to the great canopies and low yields.

Colour: Vibrant red purple.

Aroma: Bright fruits of dark cherry, pepper and charcuterie coupled with lifted florals and fresh toasty oak.

Palate: Medium bodied with bright acidity and fine slatey tannins. Perfumed fruits and meatiness continue on the palate. Will benefit from a couple years in bottle.

Vinification and Maturation: Hand picked in the cool of the morning. Fermented in open top stainless steel with up to 30% whole clusters included. Cold soaked for 3 days prior to allowing the tank to gently warm up then inoculated with yeast. Hand plunged only for a total time on skins of 2 weeks.

Gently pressed then racked to barrel for maturation for 10 months on fine lees with nil rackings. 35% new French oak puncheons, balance one to 4 year old puncheons and hogsheads. Carefully blended in January then lightly fined prior to bottling.

Alcohol: 13.5%

pH: 3.54

Acidity: 6 g/L

Peak Drinking: Drinking well now but will reward medium to long term cellaring.