

MITCHELL

— CLARE VALLEY —



McNICOL

MITCHELL MCNICOL SHIRAZ 2009

The McNicol Shiraz is carefully selected from a handful of the best vineyards in the Clare Valley. Each of these meticulously chosen sites must exhibit the same traits - mature, dry grown, low yielding vineyards – in order to result in a wine of optimal aging potential. We work closely with generational grape growers for two important reasons: to secure the very best possible fruit; and also, to do our part to ensure multi-generational agriculture continues to flourish in the Clare Valley.

TASTING NOTE

The 2009 McNicol Shiraz is a bright and youthful while showing a hint of secondary characters of a 12 year old wine. Leather and mulled fruit lift out of the glass with a hint of baked chocolate. The palate is layered with blue and red berries over the secondary spicy earthiness. Beautifully balanced mouth feel and soft tannin.

VINEYARD REGION

Clare Valley Shiraz is recognised for the purity of its fruit. Although the wines certainly offer power and tannic structure, there's freshness and elegance too due largely to the elevation of the region at 400-500m above sea level. Higher elevation preserves acidity and, in many ways, simply makes it easier to produce more interesting Shiraz.

GROWING CONDITIONS

The 2009 growing season was relatively 'normal', mild weather and good rainfall up until Christmas, followed by an early January heatwave. Picking started slightly later than normal and continued for a few weeks longer, a very leisurely vintage which produced some excellent wines.

WINEMAKING

This wine is selected during vintage from individual parcels of Shiraz that show some distinctive characters suited to aging. Largely whole bunch fermented with natural yeasts, it is aged in tight grained 500 litre French oak barrels for two years in our humidified cellar before being estate bottled, then aged in bottle for a further ten years prior to release.

WINE ANALYSIS

ALC/VOL:	14%	ACIDITY:	6g/L
PH (UNITS):	3.44 g/L		