



RUSTY MUTT

VERMILION BIRD SHIRAZ

McLaren Vale / 2014

COLOUR

Blood red with great depth and a hint of purple.

NOSE

The aroma begins on a savoury cardamom and aniseed note with creamy oak and a hint of vanilla popping up with time in the glass.

PALATE

Strong blackberry and olive aromas begin on the nose then follow through into the mouth. The palate is structural and firm yet fine and smooth with plenty of flavour and warmth.

WINEMAKING

A specially selected single vineyard was harvested for this wine. The fruit was crushed and destemmed into open fermenters where it was hand plunged twice daily. The wine was given seven days extended skin contact after fermentation before being basket pressed producing soft yet firm tannins. The wine completed MLF in barrel and matured for 30 months in new French puncheons.

FOOD PAIRING

Wagyu steak, Chateaubriand, Black Angus eye fillet.

VINTAGE REPORT

2014 Vintage in McLaren Vale was characterised by a record-breaking heatwave followed by cool wet weather. Yields were lower than usual, but quality was reliable. Viticulture was challenging but thankfully our various Shiraz blocks were picked in great condition.

QUICK NOTES

REGION

McLaren Vale, South Australia

GRAPE VARIETY

100% Shiraz

WINEMAKER

Scott Heidrich

ALCOHOL / VOLUME

14.8 %

TITRATABLE ACIDITY

7.4 g/L

P.H

3.29

CELLAR POTENTIAL

10 – 15 years

OAK

New French oak puncheons

