

Finisterre Shiraz McLaren Vale 2016 6x75cl

Winemaker Notes

Dark fruits intermingle with spice and dark chocolate with a beautiful finish of cocoa and liquorice. Tannins are soft and silky.

Vineyard

Spur pruned double cordon

Winemaking

Grapes are hand picked and macerated after fermentation for 2-3 weeks. Aged for 12 months in French oak.

Vintage

Shiraz from McLaren Vale in 2016 was a true delight. Good crop levels, fantastic colour and flavour making excellent wines.

Food match

Grilled and Roasted Red Meats

In summer beautiful with beef carpaccio or in winter with ox cheek stew.



Grapes

100% Shiraz

Region/Appellation

McLaren Vale

Alcohol by volume

13.50%

pH

3.56

Total Acidity

5.7 g/l

Drinking Window

2024 - 2029

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

21/01/2025