

# 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

22/12/2024