
THE MEDHYK

2016 SHIRAZ

McLAREN VALE



VINEYARD

Vintage 2016 will be remembered for a warm and dry spring, which promoted perfect shoot growth and good fruit set, followed up by heavy rain immediately before harvest which helped freshen the vines. At harvest vines produced some of the best grapes we have seen since the early 2000's, from vines that were exceptionally well balanced.

The 2015/16 growing season had some similarities with the lean 2006/07 and 2007/08 seasons. In all three, growing season rainfall was less than 50% of the long term average. Overall, rainfall for winter was lower than average, due to a dry June 2015, and this was followed by long dry periods where no effective rain fell until the first week of February. Disease pressure was generally low due to these dry spells, following on from dry 2013 and 2014 springs as well.

The local recycled water system, that supplies much of the region's irrigation water, was stretched but with careful management and better irrigation techniques our vineyards fared well and at the beginning of February, immediately before the bulk of the region was to be harvested, McLaren Vale had double its average monthly rainfall over two days. Far from having a negative effect, this rain gave the vines a new lease on life and relieved any water stress on the vines. The rain also delayed the start of red grape picking into the middle of February.

March had above average rainfall, but fortunately this fell after a most of the harvest was complete and set the vines up well as they entered their autumn dormancy.

Vineyards for 2016 included the certified organic Warboys Vineyard surrounding cellar door, and the neighbouring Jones block further up the hill. The nearby Swann vineyard in Blewitt Springs, grown on ancient sand dunes, also provided parcels of stunning quality, as did the Cameron block with its cracking black Biscay clays just north of the township of Willunga. Each of these single vineyard parcels is exclusively hand-picked.

WINEMAKING

Hand sorted in our Vintage House small batch winery, each parcel is treated in a manner which we believe will enhance the inherent character of the individual vineyard. The Swann fruit was destemmed with the berries left whole. Here the grapes undergo a gentle fermentation, with our aim to preserve the pure blackcurrant and dark chocolate characters produced by this vineyard. The fruit from the old vines on the Cameron block was destemmed and crushed into open top oak puncheon barrels and fermented until dry. The oak vessel adds luscious velvety tannins to the juicy rich fruit flavours from these venerable vines.

By comparison, the Warboys Vineyard fruit from the deep loamy soils of our grandfather vines was fermented with a small percentage of whole bunches placed in the bottom of the tank, with destemmed fruit crushed over the top. This adds structure and body to the resulting wine. All the separate wines were basket pressed into French oak puncheons and then cosseted in our cool cellars for 12 months. Then in early 2017 we selected only the best barrels, blending these together and returning to oak to create the final blend. Thus the complex flavours of each of the vineyards mingle and bind together to produce a wine we believe shows the best of classic McLaren Vale Shiraz.

TASTING NOTES

COLOUR	Opaque purple with bright hues.
AROMA	Dark black berry fruit, bitter chocolate and liquorice with a touch of garrigue, bound by French oak
FLAVOUR	Rich and full on the front of the palate with black cherry and berry fruit on the middle palate. The finish is long and well-structured heralding a great wine with substantial aging potential.
CELLAR POTENTIAL	2036

HAVE IT WITH ...

Perfectly cooked Lamb Shoulder with seasonal roast vegetables

Vegan Friendly

