



SOMERLED 2007 MCLAREN VALE SHIRAZ

This wine is made from Shiraz (100%) grapes grown in the McLaren Vale region of South Australia. It was bottled after ageing for over two years in new and new French and once-used Hungarian oak barrels.

Rack and return – the pumping of the wine from barrel to tank and back again – was performed at least half a dozen times. This led to increased complexity and the formation of lifted, estery notes in the wine, clean characters due to having some contact with oxygen in the process, and the gradual breaking down of tannins to a rich, velvety texture. A time-consuming and perhaps very Penfolds-related technique, it defines the consistent Somerled Shiraz style.

During his time at Penfold's, Rob would note during classification tastings that the richest, most satisfying shiraz was consistently coming from the mild, reliable regions in South Australia such as McLaren Vale. It is the only wine in our range which does not come from the Adelaide Hills.



This wine has such good flavour, tannin-structure and ripeness that it has the capacity to mature really well in bottle. We look forward to the development of more "bottle age" aromas and flavours, and to a gradual softening of the tannins. It should reach its peak in about 3-4 years and live gracefully for years after that. It has very good cellaring potential.

<u>Appearance</u>	Deep red – very dark and attractive. Indicative of a big rich dry red.
<u>Nose</u>	Very opulent. Lifted, estery notes – rich plum, dark chocolate and good oak.
<u>Palate</u>	Complex, flavoursome, warm and ripe. Genuinely rich and full-bodied with great length. Soft tannin structure.

SOMERLED: ROBIN, HEATHER, EMMA AND LUCY MOODY
89 MAIN STREET, HAHNDORF, ADELAIDE HILLS, SOUTH AUSTRALIA 5245
P +61 8 8388 7478 F +61 8 8339 2617
ORDERS@SOMERLED.COM.AU
WWW.SOMERLED.COM.AU