



Somerled 2010 McLaren Vale Shiraz

A wine 40-odd years in the making. I started working on wines of this style at Penfolds, with Max Schubert et al, in 1969 and have thoroughly enjoyed making this style of wine ever since.

Warmth, richness and complexity were terms driven home to me constantly during my time at Penfolds, and as Chief Winemaker at Wynns Winegrowers.

We source the Shiraz grapes from McLaren Vale, probably my favoured region for Shiraz in Australia in terms of consistency of quality, richness and intensity of fruit and those delicious dark chocolatey, inky characters.

This wine was matured in French, Hungarian and American oak, both new and used, for 3 years, with 6 or 7 rack and returns to ensure cleanliness of the wine, great integration, softening of the tannins and the development of those interesting estery secondary characters.

Certainly a reflection of the past 40 or 50 years of red winemaking in South Australia.



Appearance:	Dark, deep dense.
Nose:	Enticing rich dark plum, spice, chocolate and cedary oak.
Palate:	Warm, rich, complex – a lot going on. Dark chocolate, spice and great length of palate.
Potential:	Peaking in about 2015 and 2016, having gained some lovely bottle-age character, and will stay up there for a good 8-10 years from then. Wonderful drinking now and over the next 10 years, cellared correctly.

Rob Moody