

2016 | CHOCOLATE FACTORY

Background:

Our beloved McLaren Vale Maritime climates produce Shiraz with a signature juicy milk chocolate core, decadent and lush... Growing grapes and making wine is a magnificently irregular pursuit, especially wonky weather, with very few givens. However, in our beloved McLaren Vale our maritime climates produce Shiraz with the juicy milk chocolate middle palate fruit, year in year out. McLaren Vale is not only our home but also the home of our very own Chocolate Factory Shiraz.

Winemaking:

The fruit for the Chocolate Factory is sourced from hand tended blocks in the Blewitt Springs sub-region of McLaren Vale. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to new and well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration.

Tasting Notes:

(This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.)

Colour: Deep purple with garnet-purple hue.

Nose: Warm blackberry pie with notes of fresh blueberries and blackberry preserve. Star anise, nutmeg and cocoa sneak up under the berry fruit.

Entry: Velvety and plush and fragrant rich blackberry/cherry fruits. Some tangy cedar and lingering cigar box characters.

Middle Palate: Juicy round black cherry fruits, tempered with the soft idiosyncratic "milk chocolate" McLaren Vale Shiraz sweetness and roundness.

After Palate: Lashings of trademark milk chocolate with blackberries and dark-fleshed plums and spice with velvety, smooth tannins.

Finish: Juicy blackberry and mocha notes intertwined with signature lush McLaren Vale tannins. It's like taking a big mouthful of Black Forest cake.

In Summary: Though it will drink great now, especially with anything off the grill, it should cellar well over the medium term.... If you can resist your chocolate craving.

Ingredients:

Grapes and sulphur dioxide. Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.
- Clarified using milk products

French and American oak barrels (new and seasoned).

At the time of bottling (15.08.2016), this wine contained: - 78 ppm Total SO₂ - 35 ppm Free SO₂

Food Pairing:



MCLAREN VALE SHIRAZ



Vital Statistics:

Varietal Blend: 100% Shiraz

GI: McLaren Vale

Alcohol by Volume: 14.5%

TA: 6.65 g/L

pH: 3.55

RS: 3.8 g/L

750mL: 9330391000043 Dozen: 19330391000432

Region:

