

Coates Organically Grown McLaren Vale Shiraz 2004

In making this wine, organically grown Shiraz from the Strachan vineyard (NASAA Cert 5017) in the Willunga foothills has been fermented on skins for 10 days with the partial use of wild yeasts to enhance flavour complexity. Maturation in new Russian and old French oak compliments the natural flavours of McLaren Vale Shiraz whilst allowing the wine to develop roundness and soften over 18 months. A further 6 months is spent in bottle prior to release. The traditional, minimalist approach used to make the 2004 McLaren Vale Shiraz precludes the use of the additive and fining agents such as tannins, enzymes, egg, fish or milk products. This wine is suitable for vegans.

Released May 2006, 350 cases produced.

Tasting Notes

An inky crimson red in colour. The lifted, perfumed aroma provides an intense array of complex blackberry and plum fruits intermingled with exotic spice and subtle oak. This full-bodied Shiraz delivers a plush weight on the palate with impressive depth of flavour and a long, persistent finish backed by a soft, velvety tannin backbone. Drink now to 2015.

Coates Wines