

CLAYMORE

WINES

CLARE VALLEY

2019 'DARK SIDE OF THE MOON' SHIRAZ

NEW VINTAGE RELEASE

GRAPE VARIETY	100% Shiraz
REGION	70% Clare Valley / 30% Limestone Coast
COLOUR	Deep, dark burgundy with crimson edges
BOUQUET	Dark berry, almost mulberry fruit blends seamlessly with fine oak and fruit tannins, contributing to the deep and persistent structure of this wine. There is a clear suggestion of the complexity to develop with further time in bottle.
PALATE	<p>The 2019 Dark Side of the Moon Shiraz is not the first time we have ventured beyond the boundary of the Clare Valley to secure fruit for this blend, however the 2019 represents the first time that we have seen the cooler climate expression of Shiraz drawn from the Limestone Coast represent a significant proportion of the final blend.</p> <p>Our estate grown vineyards are largely grown without supplementary irrigation and the drought conditions of 2018 and 2019 took a heavy toll on our yields. Looking to other regions, it was the structure and natural acidity of the Limestone Coast we saw as best fit for our style.</p> <p>The resulting cross-regional blend is elegant yet powerful with bright primary fruit character and integrated tannins.</p>
GENERAL	With a backbone drawn from estate owned, dry grown vineyards located throughout the Watervale and Penwortham we combine excellent viticultural practice and clever, intuitive winemaking with careful oak selection to create a wine that will continue to evolve over the next 8-10 years.
SERVE WITH	Clare Valley Shiraz is exceptionally versatile with food. The cool climate elements of white pepper and spice marry so well with lightly spiced dishes such as classic Mongolian Beef, but the rich, warm characters also pair well with a well-aged steak or even a beautiful lamb ragu.
ALCOHOL	14.9%
pH	3.62
TA	6.2
RESIDUAL SUGAR	1.5



TOP TEN 'DARK HORSE' WINERY
- 2017 HALLIDAY WINE COMPANION -