



2008 TILLY DEVINE SHIRAZ

COLOUR

Deep crimson showcasing the richness of the fruit.

BOUQUET

Black fruits at the fore of cassis and mulberry, finishing with a hint of aniseed.

PALATE

Luscious full bodied mouth feel. Layers of black fruits with cassis, mulberry and blackcurrant. Followed by chocolate, licorice and black pepper. Elegant fine grained tannins complement the sweet fruits.

CELLARING

Drinking beautifully now and will continue to develop in the bottle with careful cellaring over the next 10-15 years.

FOOD

A delicious accompaniment to a slow cooked lamb ragu.

WINEMAKER

Matthew Rechner

VARIETY

100% shiraz from
90 year old vines

REGION

McLaren Vale, SA

ANALYSIS

Alcohol 14.9%
Residual Sugar 1.8g/L
pH 3.55
Total Acidity 7.2g/L

Oak Profile

100% fine grained French oak, 30% new

DATE BOTTLED

June 2010 after 2 years on oak

CLOSURE

Vin-o-lok