

2017 SHOOFLY SHIRAZ



WINEMAKER: Ben Riggs
REGION: Langhorne Creek, McLaren Vale, Padthaway, Wrattobully -South Australia
VARIETALS: Shiraz
MATURATION: 10 months in seasoned oak
ANALYSIS: 14.5% alc/vol | TA 6.43 g/l | pH 3.56

WINEMAKING: Ben Riggs, Shoofly’s winemaker, is a South Australian native who knows his stuff and where to get it. His roster of grape growers is one of the most sought after contact lists in the country. A ‘growers’ wine, this Shiraz is sourced from a collection of top South Australian vineyards with robust flavors of dark berry and a lifted savory spiciness from the cooler sites. McLaren Vale’s temperate maritime climate offers rich, ripe fruit characters and great acid balance. Padthaway and Adelaide enjoy a cool and continental climate, perfect for producing spicy fruit.

TASTING NOTES: Medium bright red color. On the nose, the 2017 Shiraz reveals aromas of plums, summer berries and Asian spices. The supple red fruits carry across to the clean, bright palate and give way to layers of nutmeg, tamarind, earth and eucalypt notes. The finish is lengthy and ends as bright and fresh as it begins.

CRITICAL ACCLAIM: Not yet reviewed. 2016 vintage: 88 pts Wine Spectator

ABOUT SHOOFLY: Australians are an unpretentious mob and shooing flies is about as complicated as it gets when dealing with life’s distractions. ‘Work hard but take time to savor each day’ is the national ethos - an honest approach to life that is reflected in our wines. Our wines are crafted from hand-selected vineyard sites that are rich in character and demonstrate true varietal pedigree. These are wines that show Australia at its best. Shoofly was founded in 2005 and the winemaking team is led by one of Australia’s best – Ben Riggs. As a native of McLaren Vale, he has been crafting some of the region’s finest for more than two decades.

