



Winemaker: Briony Hoare

Vintage 2006: Vintage 2006 was a great year in McLaren Vale and Langhorne Creek. Mild summer temperatures allowed for even fruit ripening, and intense flavour and tannin development.

Variety: Shiraz (84%, Grenache 16%)

Winegrowing Region: Langhorne Creek and McLaren Vale, South Australia

Bottling Analysis: Alcohol 14.5%, pH 3.53, TA 6.62g/L

Closure: Screw Cap

Beach Road Wines Shiraz Grenache is available in 6 pack cartons.

Winemaker and Production Notes

The classic blend of Shiraz and Grenache has been one of my favourite wine styles since I moved to McLaren Vale in 2001. These two varieties blend seamlessly together showing harmonious flavour, luscious mouthfeel and “more-ish” finish. Langhorne Creek Shiraz is a vibrant expression of intense colour and plum fruit, and McLaren Vale Grenache is a legendary Australian wine style, full of cherry, spice and savoury flavours, their intensity contradict their lighter colour.

In 2006 we had a limited production of 350 cases of Shiraz Grenache. I was careful with the Shiraz, ensuring we handled the wine gently while on skins to maximise colour extraction, without releasing any harsh tannins. The old vine Grenache was hand picked and gently hand plunged to ensure maximum fruit expression. The separate components were aged with a small percent of new oak to give lifted vanilla characters, but the majority in older oak for 18 months before blending and bottling.

Tasting Notes and Food matching

With rich cherry red hues and aromas of vanilla, plum, cherry and chocolate this is a rich wine with flavours of plums, cherries and dark chocolate, a seamless palate with soft tannins and a lingering vanilla finish. This wine will cellar for up to 10 years.

Beach Road Wines Shiraz Grenache 2008 loves comfort food, Mediterranean cuisine, Friday night pizza and dinner with family and friends.

www.beachroadwines.com.au