

LILY'S GARDEN  
McLAREN VALE SHIRAZ  
VINTAGE 2018

LILY'S GARDEN IS FROM A SELECTION OF OUR FINEST McLAREN VALE BARRELS

COLOUR

Deep crimson, red with a bright and vibrant red core.

AROMA

Vibrant notes of blueberry pie and short crust pastry, vanilla, white chocolate, white pepper and dried flowers.

PALATE

Classic McLaren Vale blue fruited accents, with blueberry and plum reduction. Quite high toned and vibrant, yet the palate is quite broad and loose knit, providing a soft and cuddly fruit expression. Tannins start early and are also quite broad and loose knit, making the wine quite accessible in its youth. Oak is well woven in the wine providing notes of pie crust, vanilla bean & white chocolate. The palate tightens through the finish showing notes of white pepper and exotic spice. The

palate runs very long creating a lovely mouth watering quality.

WINEMAKING

Crushed into and fermented in three to ten tonne open top fermenters with regular pump overs (2-3 daily over peak fermentation) to extract colour, flavour and tannins. Following an average of 12 days of maceration, the free run was drained to tank and the skins pressed to the same tank. After 24 hours the wine was racked to barrel, where malolactic fermentation took place. Minimal fining and filtration is used.

MATURATION

Aged for 18 months in 8% new French oak hogsheads and puncheons with the remainder in 1-5 year old French oak and 3-8 year old American oak

CELLAR POTENTIAL

Up to 15 years

REGION

McLaren Vale, South Australia



“ QUALITY WITHOUT COMPROMISE... ”

TWO HANDS WINES