

Genders 2001 McLaren Park Shiraz

Tasting Notes

Grown and made at the Genders family's "McLaren Park" vineyard and winery which are adjacent to the township of McLaren Vale. My father, Keith Genders, has owned the property since 1948.

The Shiraz grapes for this wine are sourced from the tiny 1.1 hectare North Block. The clone is unknown, simply marked as the "Genders" Shiraz clone in the local vine nursery.

The vines are hand pruned to low yield. The vines are not watered unless there are prolonged drought conditions, which occur only every few years.

Rating: American Wine Spectator - 90

Vinification: This is as hands on as the viticulture. Two tonne parcels are fermented separately in small, purpose built static fermenters. The wine is then matured in American oak for eighteen months. We then bottle age the wine extensively, prior to release.

Wine Style: The colour is a bright but deep garnet red.

The nose displays earth, ripe red fruit scents, such as those of plum, and fresh mulberries with spicy notes of cinnamon, cumin, even a dash of tumeric. With breathing some chocolate notes appear, backed up by a little vanilla and cedar.

The palate is plummy and warm, with great length and a velvety texture. This wine will show its best with a little breathing. Food matches which should be marvelous are venison, beef, hare, Peking duck, lamb, robust pasta dishes, or a favorite of mine, which comes to mind-veal soffritto.

- Awards:**
- Silver Medal: Winestyle Asia 2006
 - 4 stars Winestate Magazine – April 2008
 - Bronze Medal: Great Australian Shiraz Challenge 2004
 - American Wine Spectator – 90
 - Bronze Medal 2008 Boutique Wines of Australia