

Hand Crafted

by GEOFF HARDY

Sparkling Shiraz NV

Geoff Hardy has produced this refreshingly impressive sparkling Shiraz from premium vineyards in McLaren Vale and the Limestone Coast. Both vineyards were developed under Geoff's viticultural expertise and are producing quality fruit that expresses the mesoclimates of these regions. Geoff's vineyards are carefully managed to balance natural surroundings, with a synergy of traditional methods and modern technology.

McLaren Vale grapes lend typically rich and round characters to the wine and the Limestone Coast portion creates a focused expression of excellent cool climate fruit. Together they create a harmonious marriage of two climatically different regions into a distinctive style. The Shiraz mainly comes from the 2002 and 2005 vintages, which were quite similar growing seasons. This method enhances the qualities of the terroir, and accentuates the profound aged and vibrant youthful characters.

A base of black forest cake kicks off the palate; kirsch, liquorice and truffle oil hint seductively at aged characters. This is spiked with black pepper and cinnamon and rounded off with gentle vanilla from partial French oak influence. Tactile tannins carry the depth of flavour onto the dry palate, with cleansing acid and dancing bubbles letting the flavours linger. This very versatile food wine teams well with anything from venison medallions in a sticky red wine reduction to gnocchi with a strong cheese.



Winemaking

Variety	100% Shiraz
Region:	51% McLaren Vale 49% Langhorne Creek
Winemaking:	Different treatments to each parcel of fruit.
Alcohol:	13.0 % alc/vol
Total acidity:	7.2 g/L
pH:	3.11
Residual sugar:	0.9 g/L

Accolades

92 Points
Wine Business Monthly March 2009

93 Points
Tim Figdore—The Wine Box Warehouse