

HARDYS

In 1853 Australia, against a backdrop of global uncertainty Thomas Hardy set out to make wines 'revered around the world'. In today's uncertain world Hardys continues to provide consumers certainty in their wine choice each and every time.

With over 9,000 global awards, a band of ambassadors around the globe, every bottle is a mark of...Certainty in an Uncertain World.

2019 Hardys HRB Shiraz



HRB

History shows that Thomas Hardy first blended grapes from multiple regions in 1865. Hardy believed that blending grapes with different characteristics would complement and enhance the qualities of each region, so began Hardy's rich blending heritage.

GRAPE VARIETY

Shiraz

COLOUR

Deep garnet with purple hues

NOSE

Plum, mulberry, dark cherry, aniseed, milk chocolate, hints of sage, spice and blueberry

PALATE

A complex wine of exquisite balance, fine structure and exceptional length showing vibrant dark berry, plum, blueberry and bramble fruit flavours with notes of milk chocolate, liquorice, all spice and dried herbs.

VINEYARD REGION

McLaren Vale (51.7%)

Frankland River (31.8%)

Pyrenees 14.5%

Clare Valley 2%

VINTAGE CONDITIONS

Winter rainfalls were slightly below average for McLaren Vale while spring and Summer continued to be dry. Heat spikes in January preceded a warm and dry harvest period however temperatures rarely exceed the low 30's.

Diligent vineyard management and strong vine architecture allowed fruit to achieve desirable sugar and flavour levels with very low disease pressure. The 2019 vintage in Frankland River was characterised by persistent cool and dry conditions leading into a later than average commencement to harvest. Frankland River produced a low yielding Cabernet crop with intensity of flavour and fine, firm tannins. The Pyrenees experienced a dry growing season and warm to hot summer leading to the Shiraz reaching peak ripeness with excellent colour and flavour.

WINE ANALYSIS

Alc/Vol: 14.31%

Acidity (TA): 6.02 g/L

pH: 3.54

Residual Sugar: 0-35g/L

PEAK DRINKING

Cellar for 5-10 years.

FOOD MATCH

Enjoy with a slow cooked pork shoulder with fennel.

WINEMAKER

Matt Caldersmith.

