

ESTD
HARDYS
1853

CHAR NO.3

SHIRAZ
McLAREN VALE
2018

A range of bold rich reds, aged in charred No.3 oak barrels. Charred barrels impart distinct characteristics and a deep complexity to the wine. The degree of barrel charring increases on a scale from No.1 to No.4 – the highly charred No.3 barrel enhances the roasted coffee and chocolate characters, revealing a subtle toasty flavor and smooth finish.

Winemaker's Notes

Sourced from a variety of McLaren Vale vineyards, including Upper Tintara, Blewitt Springs, Maslins Beach, Sellicks foothills and McLaren Flat. The 2018 inaugural release of Char No.3 Shiraz. is bursting with bright and fresh dark berry fruit, it has great depth of flavour and a long and smooth finish

Vintage Conditions

2018 saw a typically warm and dry growing season in McLaren Vale with temperatures generally 1 degree Celsius above average.

Spring rains brought good growth and soil moisture out of a relatively dry winter. January and February saw near ideal conditions deliver Shiraz with intense colour and flavour development. Mild conditions extended during March allowing harvest to occur at optimal ripeness.

Tasting Notes

Appearance: Bright violet with dark purple hues

Bouquet: Lifted, rich aromas of mulberry, dark plum and milk chocolate layered with fragrant vanilla spice and cedar.

Palate: Rich vibrant dark fruits of blackberry, plum and black cherries balanced by the generous rich texture of charred oak barrels and velvety tannins. Layered use of French oak adding to the roundness and complexity of the wine.

Winemaker
Matthew Caldersmith

Cellaring
10+ years

Alcohol
14.5%

Region
McLaren Vale

Maturation
Combination of Charred Oak Barrels and French and

Acidity
6.47 g/litre

Grape Variety
Shiraz

American oak

pH
3.62

