

LLOYD RESERVE SHIRAZ, CORIOLE

Vintage

2018



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.4	0.4
pH	Acidity
3.58	6.0

Lloyd Reserve Shiraz is produced from a single vineyard at Coriole that was planted in 1919 and the first wine released in 1989.

TASTING NOTE

A beautifully dense and savoury vintage of Lloyd Shiraz showing mulberry, blackberry, sweet spice and soy. A plush and full entry that continues with unfurling layers of tannin. The tannins are fine and long, giving great persistence and presence. The palate is full bodied but elegant with some dark floral notes, berries and a subtle ferrous note.

VINTAGE CONDITIONS

After solid rainfalls during 2017 and early 2018 the vineyards were in good health heading into the growing season. Early spring was cold which led to late budburst and early predictions were for a late vintage. As the season progressed rainfall reduced and there were several warm spells which brought on ripening. A warm dry summer led to much lower yields than initially expected, some bunch weights were half what they were in 2017. Picking started in earnest in mid February and proceeded at a leisurely pace throughout March and into early April. 2018 is a vintage of exceptional quality. The resulting wines are intense and concentrated, the whites rich and flavoursome, the reds structured and complex.

VINIFICATION DETAILS

The wine is matured in French oak for approximately 18 months and then receives 18+ months in bottle before release.

ATTRIBUTES

 Origin Australia	 Variety Shiraz (Syrah)	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Mark Lloyd	 Fining Agent	 Closure Screw top	 Region McLaren Vale	 Vegan Yes

