

DUNE - MINGSHA SHAN

South Australia



APPELLATION: McLaren Vale

BLEND: Shiraz (97%), Fiano (3%)

WINEMAKERS: Duncan and Peter Lloyd

VINEYARD: _____

The fruit for the Mingsha Shan comes from Dune's Eastern Block in Blewitt Springs, a sub-region of McLaren Vale. Here the vines are rigorously thinned to yield 3 tons to the acre and are planted on deep sandy soils over yellow clay.

VITICULTURE: _____

Farming is sustainable, with a focus on low cropping and integrated viticulture. Organic practices are already employed, and the vineyards are currently considered 'organic in conversion'.

WINEMAKING: _____

The Shiraz is machine picked and fermented with a high proportion of whole berries in open fermenters. After the malolactic fermentation is complete, a small portion of a Fiano/Shiraz co-ferment is blended in to account for 2-3%. After blending, the wine spends 12 months in seasoned oak barrels prior to bottling.

WEBSITE: <http://www.dunewine.com>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Medium bodied with gentle tannins balanced with refreshing acidity. Aromas of blueberries and bramble notes, along with spices, crushed leaves and herbs.