



McLaren Vale

The beautiful region of McLaren Vale is bounded by the Gulf to the West and the various ranges to the East and North. Geologically one of the most diverse regions on earth, it has long been the home to some of Australia's finest expressions of Shiraz. Our fruit comes from the Moray Park vineyard in the McLaren Flat sub-region. Low yielding and ultra-intense, we handle the fruit gently to capture the delicious berry fruit character, overlaid with subtle wood-spice.

Vintage Conditions

Right across South Australia, the 2019 vintage will be remembered as a very challenging one. Very dry conditions persisted throughout the growing season while some areas also had to contend with frost, hail and wind – all of which reduced the crop but helped increase concentration and quality.

Winemaking

Winemaking is simple with The Cunning Plan. Take perfectly balanced fruit, pick, gently crush to preserve whole berries and allow to soak for 4 days prior to a wild fermentation. Pressed off to 300 litre French hogsheads, of which 15% are new, where the wine ages for 10 months prior to bottling unfined and unfiltered.

Tasting

Great depth of ripe plum and blackberry fruit flavours. A full-bodied wine with a succulent palate, lively spices and fine velvety tannins.

Alcohol: 14.5% Total Acidity: 5.99 g/l

pH: 3.5

Residual Sugar: 1 g/l

SO2: 74 mg/l Fining: None Vegan: Yes Vegetarian: Yes



CUNNINGPLAN









