



CHOCOLATE FACTORY

SHIRAZ | MCLAREN VALE | 2018



As an expression of a maritime climate, on our own little slice of heaven, our beloved McLaren Vale grape factory produces Shiraz with a signature milk chocolate core –our wonky take on decadent and lush. Willy, Willy Good.

The best time to open a Chocolate Factory McLaren Vale Shiraz? Anytime (it just glides down so easy).

The fruit for the Chocolate Factory is sourced from hand tended blocks in the Blewitt Springs sub-region of McLaren Vale. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to new and well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration.

Deep purple colour with garnet-purple hue. Warm blackberry pie on the nose with notes of fresh blueberries and blackberry preserve. Star anise, nutmeg and cocoa sneak up under the berry fruit. Velvety and plush on entry with fragrant, rich blackberry/cherry fruits. Some tangy cedar and lingering cigar box characters. Juicy round black cherry fruits, tempered with the soft idiosyncratic “milk chocolate” McLaren Vale Shiraz sweetness and roundness. After pallet has lashings of trademark milk chocolate with blackberries and dark-fleshed plums and spice with velvety, smooth tannins. Juicy blackberry and mocha notes intertwined with signature lush McLaren Vale tannins. It's like taking a big mouthful of Black Forest cake.

Though it will drink great now, especially with anything off the grill, it should cellar well over the medium term... If you can resist your chocolate craving.

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Black Forest cake in a bottle... be delighted by juicy **Black Cherry** and **Mocha** notes intertwined with signature silky smooth **Milk Chocolate** tannins.

“All you need is love; but a little bit of chocolate now and then doesn't hurt.”

Charles M Schultz

Vital Statistics

Varietal Blend: 100% Shiraz

GI: McLaren Vale

Alcohol by Volume: 14.5%

TA: 6.9 g/L

pH: 3.52

Glucose + Fructose: 0.9 g/L

750mL: 9330391000043

Dozen: 19330391000432

Ingredients

Grapes and sulphur dioxide. Other ingredients used in the winemaking process:

- Cultivated yeast.
- Yeast nutrients.
- Clarified using milk products

French and American oak barrels (new and seasoned).

At the time of bottling, this wine contained:

- 74 ppm Total SO₂

- 34 ppm Free SO₂

