



2015 Pedler Creek Shiraz



The Story

Pedler Creek winds its way through this Oxenberry Farm vineyard. The first settlers made their home in the McLaren Vale region at this site and it is here on both sides of the creek that the grapes are sourced to make this wine.

Winemaking Style

The wine was kept on skins for seven days before being pressed off and transferred to American oak barrels and matured for 20 months. This Shiraz is stylistically different to others in that it is a riper, juicier, fruit-forward style.

Tasting Notes

The black alluvial soils from this rich valley produce beautiful inky hues with aromatic blackberry and liquorice aromas. The palate is full and rich with a complexity of dark fruits, finishing with soft silky tannins. A great example of a McLaren Vale Shiraz from the central regions, and is perfectly suited for long term-cellarling (or to enjoy now!).

Food Pairing

Pairs well with heavy, BIG dishes. A nice rump steak or slowly stewed casseroles would marry nicely with this wine.

McLaren Vale – 100% Shiraz

15% alc/vol | 8.9 standard drinks

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