



TAYLORS®

MASTERSTROKE

EVERY WINE WE CRAFT IS BORN FROM A MASTERSTROKE: A DECISION THAT CHANGED THE COURSE OF AUSTRALIAN WINEMAKING. PAYING TRIBUTE TO THAT MASTERSTROKE, WE DEMONSTRATE OUR PASSION FOR REGIONAL DISCOVERY AND WINEMAKING ARTISTRY. THIS RANGE OFFERS THE ULTIMATE EXPRESSIONS OF VARIETAL CHARACTER AND CHAMPIONS THE DIVERSE REGIONAL TERROIR WHERE EACH VARIETAL SHINES.

SHIRAZ 2022

REGION

McLaren Vale

VINTAGE CONDITIONS

Overall, the 2022 season in McLaren Vale was long, warm and gentle, resembling a classic Indian Summer, where early autumn was warmer than late summer. These ideal conditions allowed for slow, even ripening and exceptional flavour development. Most of the region's Shiraz was harvested throughout February, with machine harvesting carried out in the early mornings to preserve freshness and avoid the heat. Vintage 2022 is considered one of the standout seasons, giving winemakers beautifully balanced fruit to work with.

COLOUR

At release, the wine is a deep blood plum with a vibrant crimson core and brilliant clarity.

NOSE

The wine displays enticing aromas of violet, red and black berry fruits, supported by mocha coffee, dark chocolate and subtle spice from oak maturation. Youthful and perfumed at release, with savoury undertones that hint at further complexity to come.

PALATE

The wine has a deep concentration of rich, sweet McLaren Vale fruit with powerful flavours of dark plum and blackberry. The palate is luscious and mouth-filling, with flowing, juicy texture and harmonious oak integration adding layers of vanilla and spice. Velvety tannins provide structure and elegance, leading to a graceful finish with lingering perfume.

OAK MATURATION

The wine was matured in high-quality American oak hogsheads for a period of 18 to 24 months at controlled temperatures between 12 and 14°C before being bottled.

CELLAR RING NOTES

Crafted for immediate enjoyment but will cellar over a long term under ideal conditions.

TECHNICAL DETAILS

Alcohol	14.5%	Acid	6.80g/litre
PH	3.40	Residual Sugar	0.7g/litre

