# GRAND ROYALE 2009 MCLAREN VALE SHIRAZ

This exclusive limited release is the essence of a sophisticated and powerful wine.

Lavina's icon Shiraz, the Grand Royale, epitomises our dedication to producing superb wines. Using hand selected fruit from our finest McLaren Vale vineyards the Grand Royale has been meticulously handcrafted to create a wine that is complex, powerful and flawless in structure. The 2009 Grand Royale is a fine example of premium McLaren Vale fruit from an ideal ripening season. The wine has matured in premium French oak for 2 <sup>1</sup>/<sub>2</sub> years to give exceptional extra dimensions. This powerful wine will continue to improve and mature in sophistication for 20 years from vintage.

## Colour

Dark opaque purple, almost black, with a deep garnet hue.

## Bouquet

Intensely perfumed with juniper berries, fresh violets and plums, followed with undertones of freshly ground cocoa bean and black tea leaves. Uplifting hints of caraway seed and mixed spice enhance this opulent bouquet.

#### Palate

The palate is rich with a labyrinth of voluptuous flavours. Mouth-filling blueberries, dark plums, ripe currants and dark chocolate integrate superbly with the savoury spice of French oak tannins. Silky in texture and elegantly structured with great depth of flavour, this wine has a seamless and lingering finish.

#### Serving and Cellaring

This wine is rich and complex in its youth and will continue to develop for 20 years. Store wine lying down at a constant temperature of 15-18 Degree Celsius. Decanting is recommended to open up the flavours and enhance the complexity of the wine.

# G R A N D R O Y A L E

## ~ 2009~ SHIRAZ MCLAREN VALE

