

GRAND ROYALE

2016 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 2016 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 2½ years to give exceptional extra dimensions. This powerful wine will continue to improve and mature in sophistication for 20 years from vintage.

Colour

Inky back plum with a deep rich garnet hue.

Bouquet

A lifted, intense and complex mixture of dark plums, mulberries, cocoa chocolate, fresh leather and Christmas spices. Undertones of toasted cedar, herbal spices and crushed black pepper swirl delightfully with ripe stone fruit creating intrigue.

Palate

The palate is rich and textural with great strength and depth. Silky intense flavours of dark bitter chocolate, earth cocoas integrated with the complexity of red stone fruit. These intense fruit flavours of mulberries, blood plums, purple figs perfectly compliment with secondary soft leather, mocha and touches of mixed Asian spices. Subtle tannins lead to a long, luscious, well rounded finished.

Serving and Cellaring

This wine is rich and complex in its youth and demands time to develop more complex dimensions. Store wine at a constant temperature of 15–18 degree Celsius. Decanting is required to open up the flavours and enhance the complexity of the wine. Flavour concentration will continue to develop for 20 years.

