

GRAND ROYALE

2012 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 2012 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 1/2 years to give exceptional extra dimensions. This powerful wine will continue to improve and mature in sophistication for 20 years from vintage.

Colour

A very deep purple with an almost Ink like appearance, highlighted with a garnet hue.

Bouquet

An intense and gamey bouquet of black olive, fennel leaf, truffle, leather and tobacco layers into ripe mulberries, plum and black currents all of which are complemented with undertones of crushed white pepper, caraway seed and dark chocolate.

Palate

The palate is rich and silky with primary flavours of black berries, plum, dark cocoa and sage. It is complemented with a layered yet subtle French oak tannin integration providing tremendous length and fruit complexity, secondary flavours of mocha, Asian spice and cigar-box characters are supported with natural and subtle acid rewarding you with a long 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 Degrees Celsius. Decanting is recommended to open up the flavours and enhance the complexity of the wine.

