

Two Hands

As part of the Garden Series, which highlights the distinctive terroir of Australia's top Shiraz regions, Lily's Garden is a testament to McLaren Vale's depth and complexity. With its seductive fruit intensity and finely tuned tannins, this vintage offers both immediate pleasure and extended cellaring potential.



Alcohol :14,50 % Composition: 100% Syrah

Lily's Garden Shiraz 2021

Barossa Valley, Australia

Region and Vineyards

McLaren Vale is one of Australia's most renowned **Shiraz-producing regions**, shaped by its proximity to the ocean and diverse soils. The vineyards selected for Lily's Garden span Blewitt Springs, Clarendon, McLaren Flat, McLaren Vale, Seaview, Tatachilla, and Willunga Hills, offering a multi-dimensional expression of terroir.

The soils, predominantly **maritime and sedimentary sand-based**, contribute to lifted aromatics and a supple texture. Vineyards sit at elevations between 75 and 320 meters, benefiting from a longer ripening season. The region receives between 500 and 700mm of rainfall annually, ensuring vine health and maintaining natural acidity.

Winemaking

Fermentation took place in **open-top fermenters**, with **twice-daily pump-overs** to ensure balanced extraction of color, tannin, and flavor.

After ten days on skins, the free-run juice was drained and combined with the pressings before aging in **French oak hogsheads for 18 months**. Only **15% new oak** was used, with the remainder in one- to six-year-old barrels, allowing oak influence to complement rather than dominate the fruit. The wine was bottled **unfined and unfiltered** to preserve purity.

Tasting Notes

- **Color**: Deep purple, rich and concentrated.
- **Aroma**: Mocha, coffee, dried fig, aniseed, fresh plum, smoke, and liquorice, layered with floral and spice notes.
- **Palate**: Thick and concentrated, with dark fruits coating the mouth. Bright acidity emerges, leading to a structured, mineral-driven finish. The transition from richness to a drying tannic grip is a hallmark of McLaren Vale Shiraz, giving this wine both power and finesse.





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Lily's Garden Shiraz 2021

Did you know?

Lily's Garden is part of the **Garden Series**, a collection that explores the impact of terroir on Australian Shiraz. The **blue label** represents McLaren Vale's coastal influence, reinforcing the cooling effect of the ocean on the vineyards.

Wine Pairing Ideas

- **Beef Wellington** The structure of the Shiraz complements the richness of the filet mignon and flaky pastry.
- Braised Lamb Shanks with Rosemary and Garlic The wine's tannins balance the succulence of slow-cooked lamb, while its spice mirrors the dish's herbal notes.
- **Duck Breast with Black Cherry Sauce** The fruit-forward character of the wine enhances the sweet-savory interplay of the dish.
- **Aged Gruyère or Beaufort** The wine's dark fruit and spice contrast beautifully with the cheese's nutty depth.

Robert Parker (RP): 93 Points (2021)

The 2021 Lily's Garden Shiraz is from McLaren Vale and smells at first like a lot of good-quality oak, with lashings of toasted coconut, nutmeg, crunchy chicken skin, nutmeg and cedar. In the mouth, however, the fruit washes over any notion of oak and splashes every part of the palate with pure purple flavor and color. This is a concentrated and opulent Shiraz, with all the trappings of McLaren Vale. It is refreshing and very "made," perfect. By the book. 14.5% alcohol, sealed under Diam.

Wine Spectator (WS) : 92 Points (2019)

Delivers maraschino cherry, raspberry coulis, Earl Grey tea and hints of custard on a rich and juicy frame, with accents of dark chocolate, dried herbs, palo santo and tobacco that linger on a long, expressive finish. Drink now.



Wine Enthusiast (WE): 91 Points (2019)

There's a lovely combo of scrubby fresh herbs like thyme and sage with tart red and black currant and plum, with toasty vanilla oak influence. The mouthfeel is powerful with silky, succulent berry fruit and lifted acidity to keep it from jam territory.





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