

# GRAND ROYALE

2015 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 2015 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.

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#### Colour

Deep black plum with an inky purple hue.

#### Bouquet

A lifted and intense bouquet of dark chocolate, earthy cocoa infused with ripe mulberries, plums and black mission figs mixed with Christmas pudding spices. Layers of earthiness and leather are complimented with dark chocolate, cocoa, liquorice and cracked pepper.

#### Palate

The palate shows both poise and power with a combination of silky rich flavours of intense mocha, dark bitter chocolate and earthy cocoa that are complimented with layers of ripe plums, dark cherries and mixed cassis fruits. The French oak integration provides tremendous length and complexity of earthiness and mocha. Subtle Asian spice characters are supported by a rich generous mouthfeel and a luscious lingering finish.

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#### 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.

