



## SHOTTESBROOKE SHIRAZ

**Vintage** 2009 **Variety** 100% Shiraz **Region** 100% McLaren Vale

Shottesbrooke is a small exclusive family owned vineyard and winery set in the eastern pocket of the beautiful and tranquil McLaren Vale, just 45 minutes from Adelaide. Magnificent views over the gum-studded vineyards, up to the rolling Willunga Hills, can be viewed from the award winning cellar door opened in April 1995.

### Viticulture

McLaren Vale is situated on a coastal plain with Gulf St Vincent to the west then rising to the Mt Lofty Ranges to the east; the Shottesbrooke vineyards are located on the upper slopes of the region. The generous climate produces big, bold Shiraz with an elegance which is the signature of the Shottesbrooke style.

The Shottesbrooke vineyards were planted in 1994 on deep sandy loam soils of moderate fertility. Careful management and minimal irrigation, produce consistently high quality fruit with excellent balance. The rainfall is about 21 inches per year with this falling mainly in the winter months.

### Winemaking

The estate grown grapes were harvested on the 17<sup>th</sup> March 2009 at approximately 14.2 Baume when fruit flavors were fully developed. After de-stemming and crushing the wine was fermented in static fermenters with pump over cap management. The temperature was maintained between 20 and 22C for 4 days and then allowed to rise naturally to 28C to finish off ferment. After sufficient color and tannin was extracted from fermentation on skins, a portion of the wine was transferred to 2 and 3 year old American oak Hogsheads to complete fermentation. The wine was then racked and transferred to both French and American oak hogsheads for a further twelve months prior to bottling. French hogsheads were added this year to add a further level of complexity to this wine.

### Tasting Notes

**Colour** Dense deep red.

**Nose** Red currant, raspberry and black cherry with some pepper and spice. The fruit aromas are supported by fine background oak.

**Palate** Elegant rich and full flavoured, the palate is layered with ripe fruit and fine long tannins. The wine has a velvety mouth feel with great length.

This wine is in the proud tradition of big generous McLaren Vale fruit with Shottesbrooke style and elegance.

### Technical Details

Specific Gravity	.9941	FREE Sulphur Dioxide	35 mg/L
Alcohol	14.50 v/v	TOTAL Sulphur Dioxide	72 mg/L
Volatile Acidity	0.62 g/L	Residual Sugar	3.80g/L
Titrateable Acid	6.78 g/L	pH	3.36

**Food Match** Indian spiced lamb cutlets

**Cellaring** 8 – 10 years

### Accolades and Reviews

91 Points – Gary Walsh *Looks bright purple and smells purple too. Blackcurrant pastille, pomegranate, a little new leather and spice with the barest slip of coffee oak – almost entirely fruit driven, which is a beautiful thing. It's medium to full bodied, juicy and juicy, with a little black jelly bean flavour along with the sweetness of Craisins (dried cranberries to you) – but the impression of getting a nice big mouthful of flavoursome wine was first and foremost. Finishes with moderate length and dryness, showing a touch of bitterness on exit. Happy style.*

**Bottling Date** 21<sup>st</sup> June 2010

