



## SHOTTESBROOKE SHIRAZ

**Vintage** 2010 **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 grapes for the wine were sourced from four McLaren Vale vineyards either being managed or owned by Shottesbrooke. After de-stemming and crushing the wine was fermented in static fermenters with twice daily 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 1, 2 and 3 year old French and American oak Hogsheads to complete fermentation. The remaining wine completed malolactic fermentation in tanks before being filled to barrel for maturation. The wine remained in barrels for between 10-12 months before blending and bottling.

### Tasting Notes

**Colour** Dense deep red.

**Nose** Red currant, raspberry, fennel 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.

**Food Match** Indian spiced lamb cutlets.

**Cellaring** Drink now until 2019

**Bottling Date** 26<sup>th</sup> May 2011

### Technical Details

Specific Gravity	.9940	FREE Sulphur Dioxide	37 mg/L
Alcohol	14.50 v/v	TOTAL Sulphur Dioxide	68 mg/L
Volatile Acidity	0.40 g/L	Residual Sugar	3.6g/L
Titrateable Acid	6.29 g/L	pH	3.43

### Accolades and Reviews

*"This is a genuinely lovely wine. It's so well balanced most will be drunk before its best-by date 10+ years away, but so what?"* James Halliday, 94 points, rated June 2011.

★★★ Decanter Magazine, Australian Shiraz tasting, November 2011.

