

SHOTTESBROOKE *THE PROPRIETOR*

Vintage 2005 **Variety** 80% Cabernet 15% Merlot 5% Malbec **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 Hill, can be viewed from the award winning cellar door opened in April 1995.

Nick Holmes started his winemaking career in 1967 as a trainee cellar hand, even then his ambition was to establish his own label, plant vineyard and build a winery. In 1983 Nick started planting vineyards and in 1994 built the winery. Today Shottesbrooke is proudly an estate grown, family owned, boutique winery. The first Shottesbrooke wine was a red blend from the 1984 vintage which incidentally won the Montgomery Trophy at the Royal Adelaide Wine Show.

The Proprietor is a 'Reserve' wine and only released in years of exceptional quality.

Viticulture

Nick planted Cabernet Sauvignon, Merlot and Malbec, three of the 'noble' varieties, to be the foundation of the Shottesbrooke label and these three varieties complement each other superbly in the 2005 *Proprietor*. The cabernet portion of the wine was grown on 20 year old Reynell clone vines planted in the alluvial river flats. While the merlot and Malbec components came from 13 year old vines planted on deep sandy loam.

Winemaking

The parcels were individually fermented and spent between 10 and 18 months in new and two and three year old French and American hogsheads. The final blend consists of 80% Cabernet, 15% Merlot and 5% Malbec.

Tasting Notes

Colour

Deep cherry red

Nose

Sweet berry fruit complexed with toasty oak and a touch of mint from the Cabernet Sauvignon and a hint of wood smoke from the oak.

Palate

Intense flavours layered with ripe berry, mocha and toasty oak. Some mint and spice on the middle, rich and opulent with great length and warm mouthfeel.

Food Match Ideal with games casserole or roast meat

Cellaring Now until 2016

Bottling Date 18th December 2006

Technical Details

Specific Gravity	.9932	Sulphur Dioxide FREE	27 mg/L
Alcohol	14.50 v/v	Sulphur Dioxide TOTAL	69 mg/L83
Volatile Acidity	0.52 g/L	Residual Sugar	2.7 g/L
Titrateable Acid	7.28 g/L	pH	3.40

Awards and Accolades

4.5 Stars, *WINESTATE Magazine*
 90 Points, *Jay Miller - The Wine Advocate*
 93++ Points, *Philip White - Adelaide's Independent Weekly*
 90 Points, *Huon Hooke - Sydney Morning Herald*
 89(+) Points, *Stephen Tanzer - International Wine Cellar*
 89 Points, *James Halliday's Wine Companion 2008*

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