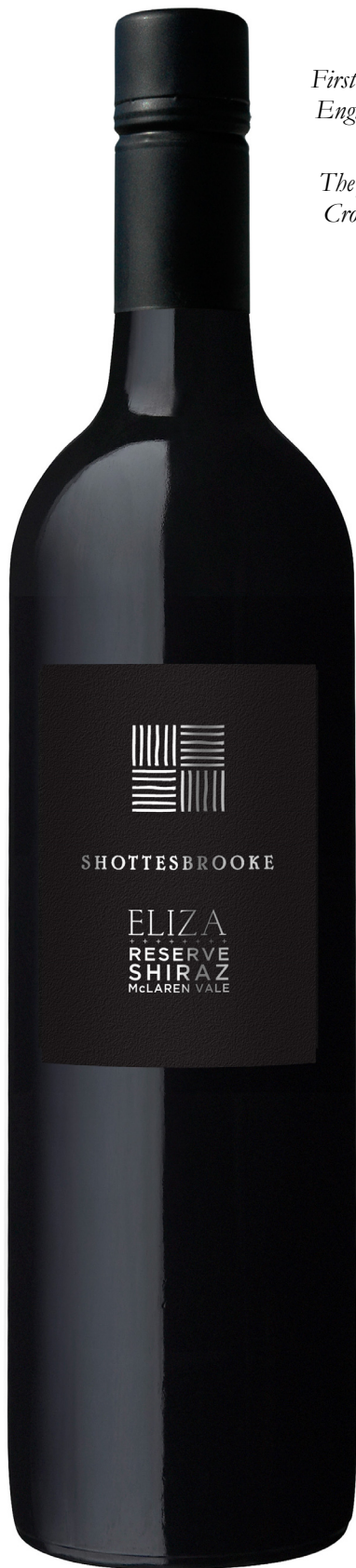


SHOTTESBROOKE

# Reserve Series 'Eliza' Shiraz 2012

McLaren Vale

RESERVE  
SERIES  
McLAREN VALE



## BACKGROUND

First planted by founder, Nick Holmes, over 30 years ago, Shottesbrooke takes its name from an estate in Berkshire, England, where Nick's grandfather was vicar of the parish from 1905 to 1926. Today, Shottesbrooke is proudly an estate grown and managed boutique winery.

The first title-holder to the land now owned by Shottesbrooke was Edward Harris, who purchased the land from the Crown in 1847 at £100 per acre. On his death, the property passed to his daughter Eliza, and on this part of the original title, now called "Eliza's Vineyard," our Reserve Shiraz is grown in recognition of its pioneers.

## Vineyards

We select fruit for this Shiraz from an individual patch of vineyard on our McLaren Flat property, planted in 1994. The soil is deep sandy loam of moderate fertility and produces low yields of high quality fruit. Limited irrigation ensures the grapes reach full maturity in prime condition. These vines are pruned in order to produce these low yields, which then fluctuate slightly based on seasonal variation.

## Winemaking

The grapes were picked in early March at optimum ripeness and immediately crushed and destemmed. The ferment was maintained between 22-25C and once at its peak, the grapes were pressed to new hogsheads to allow the wine to finish its ferment in oak. Malolactic fermentation was completed in the same barrels before racking twice over the next 19 months prior to bottling.

The 'Eliza' Shiraz is only released in years of exceptional quality.

## Tasting Notes

<b>Colour</b>	Deep red with a bright purple hue	
<b>Nose</b>	Aromas of brooding dark fruit and savoury, spicy oak.	
<b>Palate</b>	The full bodied palate is enticing, with rich, dark forest fruit and firm, yet creamy, oak. The juicy tannins provide a textural edge, whilst the savour tannins contribute to the pleasantly lingering finish.	
<b>Cellaring</b>	Drink now until 2030	
<b>Food Match</b>	Full flavoured meat dishes, ideal with roast lamb or beef	
<b>Alcohol</b> : 14.5%	<b>pH</b> : 3.52	<b>Residual Sugar</b> : 2.6 g/l
<b>Titrateable Acidity</b> : 6.41 g/l	<b>Volatile Acidity</b> : 0.55 g/l	<b>Bottling Date</b> : February 2015

## Reviews, Awards & Accolades

"The first Eliza Shiraz was in '95; this is the 10th release. Only produced in years deemed worthy. It's an unreconstructed style, 'unashamedly old school' in the words of winemaker Hamish Maguire, with essency plum lavishly coated and infused with milk chocolate (oak) flavour. Baby smooth. Firmerough with fine tannin. It has the balance and texture to drink well now, but will of course mature well over many years." - **95 points**, James Halliday, Wine Companion - October 2015

"Unreconstructed. Old school. Lots of oak and lots of fruit. This is the 10th release of an Eliza Shiraz since the inaugural 1995 release. This is well done. It gives folks what they came for, and does so with style. It's all plum, blackberry, saltbush & milk chocolate, and while the chocolatey flavours swim over the top of the fruit, they sink down too; it's integrated, and nothing shines particularly above the other. It's just all there, ready to be enjoyed, smooth, hedonistic, but essentially well balanced, in its style. Deft hand to the play of the tannin too." - **94 points**, Campbell Mattinson, The Wine Front - October 2015

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