



SHOTTESBROOKE

Estate Series Grenache Shiraz Mataro 2020 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, the people, the place and the soul proudly come together and are displayed within each carefully crafted wine that sits within the Shottesbrooke range.

With premium fruit sourced from carefully selected sites around McLaren Vale and the Adelaide Hills, the Estate Series proudly displays the fusion of hands-on vineyard practices with the passion we have for making wines of character and depth, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

McLaren Vale experienced a drier growing season than average for the third year in a row. This reduced the vigour of the wines, coupled with windy conditions at flowering left a small crop to ripen.

A milder January, bringing with it some rain, helped the vines to freshen up and harvest and winemaking were helped by cooler conditions.

Although the quality of fruit produced in 2020 is exceptional, due to the small crop this wine is concentrated in flavour.

Winemaking

This wine is a blend of three classic varieties; Grenache (40%), Shiraz (39%) and Mataro (21%). Each variety that went into this blend was fermented separately before being transferred into a combination of quality French and American oak barrels. Here, it was allowed to mature and develop in flavour prior to the final blend.

Tasting Notes

Colour	Lovely deep red with vermilion hues
Nose	Savoury red cherry and bramble berry aromas combine beautifully with restrained mahogany oak spice to produce an attractively layered bouquet
Palate	Medium to full bodied and supple palate, showing rich, red forest-fruits compote characters carried along on elegant fine tannins and the afore-mentioned underlying oak
Cellaring	2026
Food Match	Roast Lamb with anchovy and sage butter

Alcohol : 14.5%	pH : 3.47	Titrateable Acidity : 5.54g/l
Reducing Sugar : 2.9 g/l	Bottling Date : June 2022	

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