



SHOTTESBROOKE

Single Vineyard 'Tom's Block' Shiraz 2016

Blewitt Springs, 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.

From the defined borders of our oldest and finest vineyard blocks, the Single Vineyard Series showcases the translation from terroir into wines of unique style and flavour, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

2016 saw one of the earliest harvests on record. Low levels of rainfall experienced throughout winter and spring resulted in additional irrigation being required in December, and in conjunction with warm days, this created ideal ripening conditions. Although January did eventually see some substantial rainfall, overall disease pressure was low and this allowed the fruit to develop evenly, leading to an excellent combination of high quality fruit and above average yields.

Blewitt Springs is a growing area located towards the north eastern boundaries of the McLaren Vale region. The furthest from the sea, it is also home to the highest vineyards in the district. The vineyard chosen for our single vineyard shiraz shows great character and individuality. Grown on a north facing slope overlooking Bakers Gully, the soil profile is deep sand over clay, interspersed with quartz and ironstone, and it consistently produces elegant, interesting and distinctive Shiraz each season.

Winemaking

The fruit for this wine was harvested mid-March during the cool of the morning and delivered to the winery for destemming and crushing. The must then spent just over a week on skins before being gently pressed to 3year old French oak, where it completed malolactic fermentation. The wine was then racked and returned to the same barrels for around 12 months maturation before fining and bottling.

Tasting Notes

Colour	Deep crimson with a lustrous red hue	
Nose	Rich aromas of red fruits and raspberry are complemented by hints of dark cocoa and savoury white pepper spice.	
Palate	The lively medium to full bodied palate is instantly captivating, with rich forest fruits and sweet chocolate nuance. The fine, juicy tannins define a long finish, willing you back for a second look.	
Cellaring	Now until 2023	
Food Match	Rib eye steak with blue cheese sauce.	
Alcohol : 14.5%	pH : 3.29	Residual Sugar : 4.6 g/l
Titrateable Acidity : 6.38 g/l	Harvest Date : March 2016	Bottling Date : May 2018



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