



SHOTTESBROOKE

# Reserve Series

## 'The Proprietor' Blend 2010

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.

Nick started his winemaking career in 1967 as a trainee cellar hand. Even then, his ambition was to establish his own label, plant vineyards and build a winery. The first Shottesbrooke wine was a red blend from the 1984 vintage, and as such, 'The Proprietor' is an acknowledgement to Nick, and to the humble beginnings of the Shottesbrooke label.

### Vineyards

2010 was a fantastic growing year with good winter rains and an even, orderly harvest period. The resultant fruit was intense and varietal.

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 15 year old vines planted on deep sandy loam.

### Winemaking

A blend of three of the 'noble' varieties - **Cabernet Sauvignon** (49%), **Merlot** (42%) and **Malbec** (9%) - these three varieties complement each other wonderfully.

The parcels were individually fermented and spent between 10 and 18 months aging in a variety of new and aged French and American hogsheads.

'The Proprietor' is only released in years of exceptional quality.

### Tasting Notes

<b>Colour</b>	Deep cherry red
<b>Nose</b>	Sweet berry fruit, a touch of mint from the Cabernet Sauvignon, complexed by a hint of smoky oak.
<b>Palate</b>	Intense flavours layered with ripe berry, mocha and toasty oak. Some mint and spice on the middle, rich and opulent with great length and a warm mouth feel.
<b>Cellaring</b>	Now, until 2024 under ideal conditions
<b>Food Match</b>	Perfect accompaniment to game meats, casseroles or roasts.

<b>Alcohol</b> : 14.5%	<b>pH</b> : 3.42	<b>Residual Sugar</b> : 3.2 g/l
<b>Titrateable Acidity</b> : 6.58 g/l	<b>Free SO2</b> : 39 mg/l	<b>Specific Gravity</b> : 0.9931
<b>Volatile Acidity</b> : 0.49 g/l	<b>Total SO2</b> : 111 mg/l	<b>Bottling Date</b> : February 2013

### Reviews, Awards & Accolades

"A medium- to full-bodied 49/42/9% blend of Cabernet Sauvignon, Merlot and Malbec matured in French and American hogsheads for 14 months. It has a bewitching display of cassis, mulberry, plum and redcurrant, flavours not challenged by the oak or tannins, simply supported." - **94 points / 5 glasses**, James Halliday - October 2013

"It's a surly, reserved, brooding red. Not one to open up and immediately impress folks with. But a wine that should grow in stature and appeal given a sleep in the cellar. It tastes of tar, burning eucalypt leaves, dust and toast and blackcurrant. Oak is modestly applied. Some brine through the finish. It's not showing much of its hand now; what it really wants is for us to go away and come back later." - **91+ points**, Campbell Mattinson - September 2013

"A threesome of Cabernet Sauvignon (49%), Merlot (42%) and Malbec that is all about the first two to begin with. Cool foresty tones lead the aromatics before gathering a little moss and earth and spice into its overall mouth-filling palate, while more than a year in mid-sized barrels has encouraged evident yet integrated tannins in a supportive role. Best with : Osso bucco / Value : A gift for the boss." - **4.5 stars**, Tony Love, Herald Sun 'Taste' - September 2014

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