



SHOTTESBROOKE

Estate Series Shiraz 2016

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.

With premium fruit sourced from carefully selected sites around McLaren Vale and the Adelaide Hills, the Estate Series proudly displays the passion we have for making wines of character and depth, 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.

Winemaking

Sourced from several separate vineyards, the fruit was destemmed, crushed, and then fermented in static fermenters with regular pump overs. Temperature was maintained at approximately 22C for several days and then allowed to rise naturally to complete the first stage of fermentation. Optimum colour and tannin was extracted from fermentation on skins, and a portion of the wine was transferred to aged French and American oak hogsheads for further maturation.

Tasting Notes

Colour	Deep brick red
Nose	Intense red fruit freshness and darker fruit characters dominate the bouquet, with hints of spicy black pepper upon some delicate oak.
Palate	Elegant, rich and full flavoured, the palate shows some initial fruit sweetness with nuances of dark chocolate. Structured tannins pull it all together, and the oak adds some subtle vanillin characters on the finish.
Cellaring	Now until 2023
Food Match	Rich beef bourguignon with wild mushrooms

Alcohol : 14.5%	pH : 3.51	Residual Sugar : 4.8 g/l
Titrateable Acidity : 6.17 g/l	Harvest Date : March 2016	Bottling Date : November 2018

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