



SHOTTESBROOKE

Single Vineyard Bush Vine Grenache 2017

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

Regarded as one of the wettest growing seasons on record, the 2016/17 period experienced high levels of rainfall, helping to flush soils and ensure minimal irrigation was required. It also saw the growth of exceptionally healthy canopies, slightly above average yields and a delayed start to vintage. However, the comparatively dry harvest period allowed later ripening varieties such as Grenache to develop evenly and become stand-outs, showing intense flavour and colour profiles and wonderful balance.

Sourced from 80 year old+, dry grown bush vines from second generation growers Tony and Tammy Mammone, this wine shows all the hallmarks of McLaren Vale Grenache. The north facing vineyard is located on the Eastern side of the McLaren Flat township. Grown in sandy loam soils, the vineyard is completely self-regulating, resulting in small crops of exceptionally high quality wine.

Winemaking

The fruit for this wine was harvested at optimum ripeness and handled with extreme care as it was brought into the winery for crushing. Individual parcels were fermented separately before being transferred into seasoned, high quality French oak barrels for around 10 months of maturation. Here, it was carefully and continuously monitored and allowed to steadily develop in flavour before each hand-selected parcel was blended, fined and bottled.

Tasting Notes

Colour	Deep garnet with a vibrant purple hue	
Nose	Upfront aromas of fresh cherries and attractive vanilla notes	
Palate	The generous, supple palate shows delightful flavours of dark plum, raspberries and a lovely earthy, and slightly savoury, spice.	
Cellaring	Until 2028	
Food Match	Rich, slow cooked beef and wild mushroom stew	
Alcohol : 14.5%	pH : 3.46	Residual Sugar : 2.9 g/l
Titrateable Acidity : 5.62 g/l	Harvest Date : April 2017	Bottling Date : May 2018

Reviews, Awards & Accolades



GOLD MEDAL
Mundus Vini Spring Tasting 2019



James Halliday - 95 points / Special Value Rating



GOLD MEDAL
Decanter Asia Wine Awards 2019

A zesty, lively burst of all things red and juicy - wild and cultivated strawberries, pomegranate, cherry, cherry pip, raspberry and rhubarb come tumbling through the bouquet and, even more, the palate. - James Halliday, Australian Wine Companion

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