



SHOTTESBROOKE

# Single Vineyard 'Scarce Earth' Shiraz 2011 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

Blewitt Springs is one of the six sub regions of McLaren Vale, and is the furthest from the sea, It is also home to the highest vineyards in the district producing wines with style and elegance.

The vineyard chosen for this wine was chosen for its character and individuality. Grown on a north facing slope overlooking Bakers Gully, this vineyard consistently produces distinctive Shiraz each season.

## Winemaking

The fruit was harvested on the 12th of April 2011 during the cool of the morning and delivered to the winery for destemming and crushing. The must then spent 10 days on skins before being gently pressed to stainless steel tanks to complete malolactic fermentation. Once malolactic fermentation was completed the wine was transferred to two year old French hogsheads where it matured for a further 12 months.

## Tasting Notes

<b>Colour</b>	Bright crimson red
<b>Nose</b>	A fragrant and engaging bouquet of white pepper, fresh sage, cured meats, strawberry, with a touch of aniseed.
<b>Palate</b>	The medium weighted palate displays notes of raspberry and delicate fruit superbly complemented by fine, chalky tannins. There's no doubt that this wine shows personality!
<b>Cellaring</b>	Until 2019
<b>Food Match</b>	Chargrilled kangaroo steak with a chilli tomato salsa

<b>Alcohol</b> : 14%	<b>pH</b> : 3.41	<b>Residual Sugar</b> : 4.0 g/l
<b>Titrateable Acidity</b> : 6.84 g/l	<b>Free SO2</b> : 34 mg/l	<b>Specific Gravity</b> : 0.9930
<b>Volatile Acidity</b> : 0.64 g/l	<b>Total SO2</b> : 74 mg/l	<b>Bottling Date</b> : September 2012

## Reviews, Awards & Accolades

*"...definitive of the style of the region in this unusual season. A pristine nose of lifted rose petals, black pepper, sage, paprika, rose petals and crunchy red berries introduces a pristine and fresh palate of tangy red berries, lovely fine, chalky tannins, impressive texture and excellent persistence. A lovely, approachable style to enjoy over the next five years. 93 points."* - Tyson Stelzer, June 2013

*"...balanced, drinkable and delicious."* - Tony Love, July 2013

*"...juicy and complete. 94+ points"* - Patrick Haddock, the Wining Pom, April 2013



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