



SHOTTESBROOKE

Estate Series Shiraz 2014

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 fusion of hands-on vineyard practices with the passion we have for making wines of character and depth, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

October brought with it a wet start to the vintage 2014 growing season, however drier conditions followed in November, resulting in low disease pressure in the vineyards. Two major heatwaves in January saw vineyard resilience tested and caused some rattled nerves amongst winemakers, but thankfully this heat was followed by significant rain to temper any potential damage. The result was a slightly delayed start to vintage, but excellent colour in the fruit, and a fantastic balance between sugar ripeness and flavour.

Winemaking

Sourced from several separate vineyards, the fruit was destemmed, crushed, and then fermented in static fermenters with regular pump overs. Temperature was maintained between 20 and 22C for several days and then allowed to rise naturally to finish off ferment. 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. The remaining wine completed malolactic fermentation in tank before being transferred to barrel for maturation.

Tasting Notes

Colour	Rich, deep red
Nose	Intense redcurrant, raspberry and black cherry characters dominate the bouquet, with hints of pepper and spice complement just a whisper of subtle oak.
Palate	Elegant, rich and full flavoured, the palate is layered with ripe fruit, dark chocolate and long, silky tannins. A delightfully opulent mouth feel with great length.
Cellaring	Now until 2021
Food Match	Slow cooked venison stew with herbed dumplings.

Alcohol : 14.5%	pH : 3.53	Residual Sugar : 4.2 g/l
Titrateable Acidity : 6.3 g/l	Free SO2 : 41 mg/l	Density : 0.9925
Volatile Acidity : 0.45 g/l	Total SO2 : 97 mg/l	Bottling Date : May 2016

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