



SHOTTESBROOKE

Single Vineyard 'Tom's Block' Shiraz 2014

Blewitt Springs, 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

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.

Blewitt Springs is a growing area located towards the north eastern boundaries of the McLaren Vale region. The furthest from the sea, it is also home to the highest vineyards in the district. The vineyard chosen for our single vineyard shiraz shows great character and individuality. Grown on a north facing slope overlooking Bakers Gully, the soil profile is deep sand over clay, interspersed with quartz and ironstone, and it consistently produces elegant, interesting and distinctive Shiraz each season.

Winemaking

The fruit for this wine was harvested in early March during the cool of the morning and delivered to the winery for destemming and crushing. The must then spent just over a week on skins before being gently pressed to 3yo French oak, where it completed malolactic fermentation. The wine was then racked and returned to the same barrels for around 16 months maturation.

Tasting Notes

Colour	Deep crimson with a luminous red hue.
Nose	Rich aromas of red fruits and raspberry conserve are complemented with hints of cocoa and white pepper spice.
Palate	The medium weighted palate is bright and appealing, with forest fruits, and sweet chocolate praline characters. The fine, juicy tannins define a long and captivating finish.
Cellaring	Now until 2029
Food Match	Pepper-crusted venison or Szechuan beef dishes

Alcohol : 14.5%	pH : 3.54	Residual Sugar : 3.0 g/l
Titrateable Acidity : 5.36 g/l	Free SO² : 52 ppm	Harvest Date : March 2014
Volatile Acidity : 0.41 g/l	Total SO² : 105 ppm	Bottling Date : October 2015

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