



SHOTTESBROOKE

Reserve Series 'The Proprietor' Blend 2014 McLaren Vale

RESERVE
SERIES
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.

Nick started his winemaking career in 1967 as a trainee cellar hand. Even then, his ambition was to establish his own label, plant vineyards and build a winery. The first Shottesbrooke wine was a red blend from the 1984 vintage, and as such, 'The Proprietor' is an acknowledgement to Nick, and to the humble beginnings of the Shottesbrooke label.

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.

The cabernet portion of the wine was grown on 20 year old Reynell clone vines planted in the alluvial river flats, while the Merlot and Malbec components came from 15 year old vines planted on deep sandy loam.

Winemaking

A blend of three of the 'noble' varieties - **Cabernet Sauvignon, Merlot and Malbec** - these three varieties complement each other wonderfully.

The parcels were individually fermented and spent between 10 and 18 months aging in a variety of new and aged French and American hogsheads.

'The Proprietor' is only released in years of exceptional quality.

Tasting Notes

Colour	Deep cherry red
Nose	Sweet berry fruit, a touch of mint from the Cabernet Sauvignon, complexed by a hint of smoky oak.
Palate	Intense flavours layered with ripe berry, mocha and toasty oak. Some mint and spice on the middle, rich and opulent with great length and a warm mouth feel.
Cellaring	Now, until 2024
Food Match	Perfect accompaniment to game meats, casseroles or roasts.

Alcohol : 14.5%	pH : 3.52	Residual Sugar : 2.8 g/l
Bottling Date : February 2017		

Reviews, Awards & Accolades



91 points
James Halliday Wine Companion 2019



GOLD
Decanter Asia Wine Awards 2017



GOLD
Mundus Vini Spring Tasting 2018 (Germany)



GOLD
Mundus Vini Summer Tasting 2018 (Germany)



SILVER - International Wine Challenge 2018

"An engaging wine with more than just intense black fruit - there's a spicy coffee cote and good structure and length." - International Wine Competition Judges Comments, 2018

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