



SHOTTESBROOKE

Estate Series Shiraz 2019

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 passion we have for making wines of character and depth, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

The 2019 vintage was notable for its highly condensed nature. Low rainfall was coupled with a hot, dry summer in which several heat records were broken. This exceptional weather meant hands-on, effective water management was vital to ensure the vines stayed hydrated and healthy. However, the dry season had its benefits, with disease pressure remaining low and reduced canopy growth allowing the vines to focus on ripening the grapes to perfection. Harvest was short, sharp and shiny. The warm weather brought ripening on quickly, and the fruit was all picked and crushed within a matter of weeks

Winemaking

Sourced from several separate vineyards, the fruit was destemmed, crushed, and then fermented in static fermenters with regular pump overs. Temperature was maintained at approximately 22C for several days and then allowed to rise naturally to complete the first stage of fermentation. 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 for further maturation.

Tasting Notes

Colour	Deep brick red
Nose	Intense lifted dark cherry and blackberry aromas, with hints of spicy black pepper and chocolatey oak.
Palate	Rich and full flavoured, the initial palate hints at fruit sweetness, which then flows onto nuances of toasty oak and a long lingering finish.
Cellaring	Now until 2028
Food Match	Rare roast beef, horseradish, and caramelised vegetables

Alcohol : 14.5%	pH : 3.44	Residual Sugar : 2.8 g/l
Titrateable Acidity : 6.14 g/l	Harvest Date : March 2019	Bottling Date : July 2022

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