



SHOTTESBROOKE

Reserve Series 'The Proprietor' Blend 2016

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

2016 saw one of the earliest harvests on record. Low levels of rainfall experienced throughout winter and spring resulted in additional irrigation being required in December, and in conjunction with warm days, this created ideal ripening conditions. Although January did eventually see some substantial rainfall, overall disease pressure was low and this allowed the fruit to develop evenly, leading to an excellent combination of high quality fruit and above average yields.

The cabernet portion of the wine was grown on 20 year old Reynell clone vines planted on 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 & Malbec** (approximately 60/23/17)- 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	Rich cherry red with bright hues	
Nose	Sweet upfront berry fruit on the nose, with just a touch of mint from the Cabernet Sauvignon, and complexed by nuances of smoky oak.	
Palate	Intense flavours layers of ripe berry, mocha and well-integrated supporting oak. Some delightful mint and complex spice frames the rich and opulent palate, which finishes long and fine.	
Cellaring	Now, until 2025	
Food Match	Pistachio-crust lamb racks with lightly steamed seasonal vegetables	
Alcohol : 14.5%	pH : 3.44	Residual Sugar : 4.1 g/l
Titrateable Acidity : 7.05 g/l	Bottling Date : September 2018	

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