



SHOTTESBROOKE

Single Vineyard Bush Vine Grenache 2016

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

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.

Sourced from 80 year old+, dry grown bush vines from second generation growers Tony and Tammy Mammone, this wine shows all the hallmarks of McLaren Vale Grenache. The north facing vineyard is located on the Eastern side of the McLaren Flat township. Grown in sandy loam soils, the vineyard is completely self-regulating, resulting in small crops of exceptionally high quality wine.

Winemaking

The fruit for this wine was harvested at optimum ripeness and handled with extreme care as it was brought into the winery for crushing. Parcels of juice were fermented separately before several being transferred into 2 year old, high quality French oak barrels for around 10 months of maturation. Here, it was continuously monitored and allowed to slowly and steadily develop in flavour prior to each parcel being blended, fined and bottled.

Tasting Notes

Colour	Deep garnet with a vibrant purple hue
Nose	Upfront aromas of fresh cherries and attractive vanilla notes
Palate	The generous, supple palate shows delightful flavours of dark plum, raspberries and a lovely earthy, and slightly savoury, spice.
Cellaring	Until 2027
Food Match	Rich, slow cooked beef and wild mushroom stew

Alcohol : 14.5%	pH : 3.43	Residual Sugar : 3.6 g/l
Titrateable Acidity : 5.5 g/l	Harvest Date : March 2016	Bottling Date : January 2017

Reviews, Awards & Accolades



TOP 100 / BLUE GOLD WINNER
Sydney International Wine Competition 2019



James Halliday - 95 points



GOLD
Mundus Vini Spring Tasting 2018

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