



SHOTTESBROOKE

Estate Series Merlot 2018

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 fusion of hands-on vineyard practices with 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 challenges of the 2018 vintage started early, with relentless warm weather throughout January exacerbated by very low rainfall. Sunburn from struggling canopies was a constant threat, so strategic irrigation was necessary to allow the foliage to remain healthy and lush. Ripening happened evenly across most varieties, and once optimal maturity was reached, harvest began, with fruit hitting the winery hard and fast.

Overall, despite the dramatic start to the season, the wines produced from the 2018 vintage were exemplary. With all the weather-related obstacles either avoided or overcome, the 2018 vintage will no doubt be remembered for its low yields of high quality, and is one which will produce a notable collection of intensely flavoured, elegant wines.

Winemaking

Neutral yeast was used during the fermentation process to ensure flavour intensity was maximised. The wine was gently pumped over twice daily whilst in the static fermenters, before a portion was placed and stored in two, three and four year old oak hogsheads for almost a year, with the aim of adding an additional layer of interest and depth to the finished product.

Tasting Notes

Colour	Deep, rich red
Nose	The fragrant bouquet of shows attractive, delicate red fruits and satsuma plum notes, with subtle oak adding interest.
Palate	Bright red fruits with underlying hints of luscious dark plum abound on the soft, juicy palate. A light touch of oak assists with creating complexity and the wine finishes long with fine, savoury tannins.
Cellaring	Drink now to 2024
Food Match	Classic Italian meatballs in a rich tomato sauce

Alcohol : 14.5%	pH : 3.59	Residual Sugar : 3.4 g/l
Titrateable Acidity : 6.0 g/l	Harvest Date : March 2018	Bottling Date : July 2019

PO Box 1270 Bagshaws Rd
McLaren Flat SA 5171

P: 08 8383 0002 / F: 08 8383 0222

E: admin@shottesbrooke.com.au

www.shottesbrooke.com.au