



SHOTTESBROOKE

Estate Series Merlot 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 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 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

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 2025
Food Match	Classic Italian meatballs in a rich tomato sauce

Alcohol : 14.5%	pH : 3.53	Residual Sugar : 3.3 g/l
Titrateable Acidity : 5.8 g/l	Harvest Date : March 2019	Bottling Date : Nov 2021

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