



SHOTTESBROOKE

Reserve Series 'The Proprietor' Blend 2012 *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

The 2012 vintage in the McLaren Vale region was characterised by low yielding crops of outstanding quality.

Ripening conditions throughout February & March saw cool nights combined with warm days and very little disease pressure - the ideal climate for optimum grape development. As a result, the fruit, and hence the wines, produced from this vintage are exceptionally full flavoured with excellent colour, and it is likely to be one of the best vintages in recent history.

The cabernet portion of the wine was grown on 20 year old Reynell clone vines planted in 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** (49%), **Merlot** (42%) and **Malbec** (9%) - 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	Deep cherry red
Nose	Sweet berry fruit, a touch of mint from the Cabernet Sauvignon, complexed by a hint of smoky oak.
Palate	Intense flavours layered with ripe berry, mocha and toasty oak. Some mint and spice on the middle, rich and opulent with great length and a warm mouth feel.
Cellaring	Now, until 2024 under ideal conditions
Food Match	Perfect accompaniment to game meats, casseroles or roasts.

Alcohol : 14.5%	pH : 3.52	Residual Sugar : 2.8 g/l
Titrateable Acidity : 5.9 g/l	Volatile Acidity : 0.49 g/l	Total SO2 : 112 ppm
Bottling Date : October 2014		

Reviews, Awards & Accolades

95 points, James Halliday, Australian Wine Companion - April 2016

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