



SHOTTESBROOKE

# Reserve Series 'Eliza' Shiraz 2018

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.*

*The first title-holder to the land now owned by Shottesbrooke was Edward Harris, who purchased the land from the Crown in 1847 at £100 per acre. On his death, the property passed to his daughter Eliza, and on this part of the original title, now called "Eliza's Vineyard," our Reserve Shiraz is grown in recognition of its pioneers.*

## Vineyards

The challenges of the 2018 vintage started early, with relentless warm weather throughout January exacerbated by very low rainfall. Strategic irrigation was necessary to allow the foliage to remain healthy and lush. Overall, despite the dramatic start to the season, the wines produced from the 2018 vintage were exemplary. The 2018 vintage will no doubt be remembered for its low yields of high quality, and is one which produced a notable collection of intensely flavoured, elegant wines.

## Winemaking

The grapes for this wine were picked in early March at optimum ripeness and immediately crushed and destemmed. The ferment was maintained, on skins, between 22-25C and once at its peak, the grapes were pressed to 100% new, high grade American oak hogsheads to allow the wine to finish its ferment. Malolactic fermentation was completed in the same barrels before racking twice over the next 18 months prior to bottling.

The 'Eliza' Shiraz is only released in years of exceptional quality.

## Tasting Notes

<b>Colour</b>	Ruby red
<b>Nose</b>	Intense aromas of raspberries, violets with a slight toffee undertone.
<b>Palate</b>	This vibrant, powerful yet elegant shiraz is characterised by rich, dark forest fruit flavours supported by layers of delightfully creamy oak. The soft yet sturdy tannins provide a textural edge, before finishing with a pleasant length.
<b>Cellaring</b>	Drink now until 2042
<b>Food Match</b>	A delicate wagu beef or modern Asian fusion cuisine.

<b>Alcohol</b> : 14.5%	<b>pH</b> : 3.56	<b>Residual Sugar</b> : 3.8 g/l
<b>Titrateable Acidity</b> : 6.1 g/l	<b>Harvest Date</b> : March 2018	<b>Bottling Date</b> : January 2021

## Reviews, Awards & Accolades



**TOP 4 FINALIST**

International Wine and Spirit Competition 2021  
Wine Producer Awards (Best Red Wine category)



**GOLD MEDAL**  
International Wine and Spirit Competition 2021



**GOLD MEDAL**  
Mundus Vini (Germany) 2021



**GOLD MEDAL**  
International Wine Challenge UK 2020

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