



SHOTTESBROOKE

Single Vineyard Bush Vine Grenache 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.

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

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

The fruit for this wine was harvested at optimum ripeness and handled with extreme care as it was brought into the winery for crushing. Individual parcels were fermented separately before being transferred into seasoned, high quality French oak barrels for around 12 months of maturation. Here, it was carefully and continuously monitored and allowed to steadily develop in flavour before each hand-selected parcel was 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 2030.
Food Match	Rich, slow cooked beef and wild mushroom stew.

Alcohol : 14.5%	pH : 3.5	Residual Sugar : 2.4 g/l
Titrateable Acidity : 5 g/l	Harvest Date : March 2019	Bottling Date : September 2020