



SHOTTESBROOKE

Estate Series Shiraz 2015

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 passion we have for making wines of character and depth, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

A wetter than usual winter in McLaren Vale was followed by far drier and warmer conditions than average, spanning from late August through to early January. Due to the unusually warm growing season, flowering began early and crops were light across the region. As a result of several small heat bursts and rain events, ripening occurred evenly across most varieties, and harvest also began early - one of the earliest on record, in fact. Overall, the quality achieved, especially with the reds, was excellent, with fruit showing great balance and depth of both colour and flavour.

Winemaking

Sourced from several separate vineyards, the fruit was destemmed, crushed, and then fermented in static fermenters with regular pump overs. Temperature was maintained at approximately 22C for several days and then allowed to rise naturally to complete the first stage of fermentation. Optimum colour and tannin was extracted from fermentation on skins, and a portion of the wine was transferred to aged French and American oak hogsheads for further maturation.

Tasting Notes

Colour	Deep brick red
Nose	Intense red fruit freshness and darker fruit characters dominate the bouquet, with hints of spicy black pepper upon some delicate oak.
Palate	Elegant, rich and full flavoured, the palate shows some initial fruit sweetness with nuances of dark chocolate. Structured tannins pull it all together, and the oak adds some subtle vanillin characters on the finish.
Cellaring	Now until 2022
Food Match	Rich beef bourguignon with wild mushrooms

Technical Data

Alcohol : 14.5%	pH : 3.51	Residual Sugar : 3.4 g/l
Titrateable Acidity : 6.22 g/l	Harvest Date : February 2015	Bottling Date : November 2016

Reviews, Awards & Accolades



BLUE GOLD MEDAL
Sydney International Wine Competition 2018



GOLD MEDAL
New York World Wine & Spirit Competition 2018 (USA)



GOLD MEDAL
Mundus Vini Summer Tasting 2018 (Germany)



GOLD MEDAL / 93 points
Tastings.com (USA)



GOLD MEDAL
Mundus Vini Summer Tasting 2017 (Germany)



James Halliday Wine Companion 2019 - 94 points
The Wine Advocate (USA) - 88 points

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