



SHOTTESBROOKE

Estate Series Shiraz 2018

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

The challenges of the 2018 vintage started early, with relentless warm weather throughout January exacerbated by very low rainfall. Sunburn from struggling canopies was a constant threat, so strategic irrigation was necessary to allow the foliage to remain healthy and lush. Ripening happened evenly across most varieties, and once optimal maturity was reached, harvest began, with fruit hitting the winery hard and fast.

Overall, despite the dramatic start to the season, the wines produced from the 2018 vintage were exemplary. With all the weather-related obstacles either avoided or overcome, the 2018 vintage will no doubt be remembered for its low yields of high quality, and is one which will produce a notable collection of intensely flavoured, elegant wines.

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 2025	
Food Match	Rich beef bourguignon with wild mushrooms	
Alcohol : 14.5%	pH : 3.57	G&F : 0.8 g/l
Titrateable Acidity : 5.98 g/l	Harvest Date : March 2018	Bottling Date : October 2019