



SHOTTESBROOKE

# Reserve Series 'Eliza' Shiraz 2016

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

2016 saw one of the earliest harvests on record. Low levels of rainfall experienced throughout winter and spring resulted in additional irrigation being required in December, and in conjunction with warm days, this created ideal ripening conditions. Although January did eventually see some substantial rainfall, overall disease pressure was low and this allowed the fruit to develop evenly, leading to an excellent combination of high quality fruit and above average yields.

## 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 19 months prior to bottling.

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

## Tasting Notes

<b>Colour</b>	Deep red with a lively purple hue
<b>Nose</b>	Intense aromas of brooding dark fruit and savoury, spicy oak.
<b>Palate</b>	The full bodied palate is enticing, with rich, dark forest fruit flavours supported by layers of delightfully toasty oak and dark chocolate. The soft yet sturdy tannins provide a textural edge, before finishing with a pleasant length.
<b>Cellaring</b>	Drink now until 2040
<b>Food Match</b>	Braised beef cheeks with roasted baby carrots and creamy mash potato.

<b>Alcohol</b> : 14.5%	<b>pH</b> : 3.35	<b>Residual Sugar</b> : 4.7 g/l
<b>Titrateable Acidity</b> : 7.18 g/l	<b>Harvest Date</b> : 7th March 2016	<b>Bottling Date</b> : September 2018

## Reviews, Awards & Accolades



**GOLD MEDAL**  
Mundus Vini Spring Tasting 2019



James Halliday - 94 points



**GOLD MEDAL**  
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