

SHOTTESBROOKE

Estate Series Merlot 2013

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 houtique winery.

With premium fruit sourced from carefully selected sites around McLaren Vale and the Adelaide Hills, the Estate Series proudly displays the fusion of hands-on vineyard practices with 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 2013 growing season in McLaren Vale saw excellent winter rainfall, allowing optimum soil moisture levels to build up and, as a result, watering was not necessary until well into summer. January saw relatively mild weather until a burst of heat towards the end of the month, lasting into February, sped ripening up considerably and the fruit was picked and brought into the winery over a somewhat condensed timeframe.

Winemaking

Neutral yeast was used during the fermentation process to ensure flavour intensity was maximised. The wine was gently pumped over twice daily whilst in the static fermenters, before a portion was placed and stored in three to four year old oak hogsheads for almost a year, with the aim of adding an additional layer of interest and depth to the finished product.

Tasting Notes

Colour	Deep, rich red
Nose	The fragrant bouquet of shows attractive, delicate red fruits and satsuma plum notes, with subtle oak adding interest.
Palate	Bright red fruits with underlying hints of luscious dark plum abound on the soft, juicy palate. A light touch of oak assists with creating complexity and the wine finishes long with fine, savoury tannins.
Cellaring	Drink now to 2019
Food Match	Classic Italian meatballs in a rich tomato sauce

	Alcohol : 14.5%	pH : 3.49	Residual Sugar : 4.2 g/l
	Titratable Acidity : 6.35 g/l	Free S0 ² : 45 ppm	Specific Gravity: 0.9941
	Volatile Acidity : 0.53 g/l	Total SO ² : 91 ppm	Bottling Date : January 2015

