



MAXWELL TASTING NOTE

Eight Bells

Shiraz 2019



The Name

'Eight Bells' in nautical terms represents the finish of a sailor's time on watch - a time to relax and enjoy something to eat and drink, and the company of other crew members. This wine is perfect for such occasions, be they at sea or on land...

Vintage Conditions

McLaren Vale's 2019 vintage was low yielding but of a very high quality. A very dry winter and a cool spring resulted in poor budburst and flowering around October. In December we experienced amazing gusts of wind, which damaged some of the newly formed bunches. Then followed a heat wave which continued to reduce the crop levels. Lower yields have the benefit of increasing colour density and structure, so although the tonnes are less than most previous years, the quality is very good.

Colour & Aroma

Dark cherry red in colour. This wine displays a varietal Shiraz nose with raspberry, plum and red fruits coupled with savoury notes and subtle oak spice.

Palate

The palate is full yet balanced with fleshy plum, black pepper and rounded out by soft tannins. Well balanced acid and tannins give a persistent length with the classic McLaren Vale fruits giving great length.

Technical Notes

Varietal Composition: Shiraz 100%	Region (GI): McLaren Vale	Oak Maturation: 12 - 18 months in French and American new and old oak.
Alcohol: 14.5% Alc./Vol.	TA: 6.6 g/L	pH: 3.55
Winemakers: Kate Petering & Mark Maxwell	Winemaker comments: This wine is made to enjoy upon release, however it is expected that it will continue to mature for the next 5-10 years.	

MAXWELL-MADE.

Winery & Vineyards
19 Olivers Rd McLaren Vale
South Australia 5171

Phone: +61 8 8323 8200
experience
@maxwellwines.com.au
www.maxwellwines.com.au

FB: /maxwellwines
INST: @maxwellwines