



SHOTTESBROOKE

Estate Series Grenache Shiraz Mataro 2019

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, the people, the place and the soul proudly come together and are displayed within each carefully crafted wine that sits within the Shottesbrooke range.

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 2019 vintage was notable for its highly condensed nature. Low rainfall was coupled with a hot, dry summer in which several heat records were broken. This exceptional weather meant hands-on, effective water management was vital to ensure the vines stayed hydrated and healthy.

However, the dry season had its benefits, with disease pressure remaining low and reduced canopy growth allowing the vines to focus on ripening the grapes to perfection.

Harvest was short, sharp and shiny. The warm weather brought ripening on quickly, and the fruit was all picked and crushed within a matter of weeks.

Winemaking

This wine is a blend of three classic varieties; Grenache (56%), Shiraz (24%) and Mataro (20%). Each variety that went into this blend was fermented separately before being transferred into a combination of quality French and American oak barrels. Here, it was allowed to mature and develop in flavour prior to the final blend.

Tasting Notes

Colour	Lovely deep red with garnet hues
Nose	Red berry and cherry aromas combine beautifully with subtle spice to produce an attractively layered bouquet.
Palate	The palate is rich and full flavoured, showing juicy upfront fruit characters of dark forest berries and cherry, just a hint of savoury, earthy spice, black pepper and delightfully soft, fine tannins.
Cellaring	2023
Food Match	Beef and mushroom tagliatelle

Alcohol : 14.5%	pH : 3.51	Titrateable Acidity : 5.5 g/l
Reducing Sugar : 2.9 g/l	Bottling Date : September 2020	

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