

TASTING NOTES



PRODUCT	2020 Hillside Shiraz
PRODUCER	Kay Brothers
COUNTRY	South Australia
REGION	McLaren Vale
GRAPE VARIETY	100% Shiraz
ALCOHOL	14.0 % by volume
RESIDUAL SUGAR	1.0g/l
pH	3.53
TOTAL ACIDITY	6.8g/l
CASE PRODUCTION	1880 six-packs

DESCRIPTION

Unlike Block 6, the Hillside Shiraz allows Kay Brothers to pick various parcels of fruit so as to assemble the best blend possible. Block 11, located at the top of the hill, has shallow sandy loam soil over limestone and sandstone. These vines are very exposed to the wind and sun. As a consequence, the vines mature earlier in most years and tend to be low yielding, with intense fruit concentration and powerful tannins. The rest of the Hillside Shiraz is located farther down the hill, in New Block 6, where dark chocolate loam and clay soil dispersed with quartz and ironstone over silty limestone. The New Block 6 component provides the finesse and elegance to the overall blend with savoury flavours and tight structure. The blend of these two vineyards balances each other extremely well.

The growing season for vintage 2020 began with good winter rainfall, followed by a dry but cool spring. Unfortunately, fruit set was poor which kept crop levels below average. After a hot December the rest of the summer was cool, and the first 2 days of February received some lovely rain from the North with 31mm recorded in the gauge at Amery. The rain helped fill the dry soil profile and flesh out berries, lifting fruit flavours and enhancing wine quality. Weather conditions for the final ripening period were cool and dry, perfect for flavour development.

Harvested on the 12th and 20th of March. The grapes were crushed, de-stemmed and plunged twice daily while spending 11 days on skins in our traditional open fermenters. The wine was then basket pressed and matured for 18 months in American and French oak. Bottling took place in May 2022.

DESCRIPTION

Colour: Deep ruby, purple hue

Nose: Alluring aromas of rose petals, dark fruits, musk, dried herbs followed by earthy notes.

Palate: The palate is layered with rich dark fruits, black olive tapenade and mocha. Supported by gritty textured tannins lingering on the finish.

A great wine with amazing texture!

SERVING HINTS

We highly recommend decanting prior to serving.