



MAXWELL TASTING NOTE

Estate Range

Silver Hammer Shiraz 2018



Vintage Conditions

The grape quality for the 2018 harvest was formed by having a good wet season in 2017, but a dry season ensuing, which prevents excessive vigour or disease problems. Summer was unusually dry, there was as little as 10mm of rain from 1st of January to mid-April. Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. The good condition of fruit going into the winery allowed winemakers the freedom to give unrushed care for the fermentation period.

Colour & Aroma

Rich purple and red in colour. The bouquet is abundant with plum, blackberry and red cherries, coupled with hints of mocha and vanilla.

Palate

The Maxwell Silver Hammer Shiraz delivers all the hallmarks that make the combination of this variety and the McLaren Vale region so famous. The palate has an abundance of generous flavours, a rich mouthful with plum, vanilla and complex savoury spices. The mouth filling flavours are well balanced, full bodied with a soft finish.

Pairing

Beef short rib.

Technical Notes

Varietal Composition: Shiraz 100%	Region (GI): McLaren Vale	Oak Maturation: 12-15 months in old oak, with some new French and American barrels.
Alcohol: 14.5% Alc./Vol.	TA: 6.2g/L	pH: 3.59
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 to 5-7 years.	

MAXWELL-MADE.

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