



SHOTTESBROOKE

Estate Series Shiraz 2021

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 boutique winery.

With premium fruit sourced from carefully selected sites around McLaren Vale and the Adelaide Hills, the Estate Series proudly displays the passion we have for making wines of character and depth, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

2021 was a subtle growing season with no substantial heat compared to the 2018, 2019 and 2020 vintages, offering a slow and prolonged engustment period. This advantage enabled the fruit to reach ideal flavour ripeness before sugar ripeness. The result is an increase in flavour compounds while the grape maintains its natural acidity as demonstrated by this fresh and structured wine. The fruit for this wine was picked at optimal ripeness from our Estate vineyards in McLaren Flat. The gentle nature of harvest plus close proximity to our winery allowing rapid transport to crush, ensured that its fruit expression, freshness and natural acid profile were completely preserved.

Winemaking

Sourced from several separate vineyards, the fruit was destemmed, crushed, and then fermented in static fermenters with regular pump overs. Temperature was maintained at approximately 22C for several days and then allowed to rise naturally to complete the first stage of fermentation. Optimum colour and tannin was extracted from fermentation on skins, and a portion of the wine was transferred to aged French and American oak hogsheads for further maturation.

Tasting Notes

Colour	Deep brick red
Nose	Intense lifted dark cherry and blackberry aromas, with hints of spicy black pepper and chocolatey oak.
Palate	Rich and full flavoured, the initial palate hints at fruit sweetness, which then flows onto nuances of toasty oak and a long lingering finish.
Cellaring	Now until 2030
Food Match	Rare roast beef, horseradish, and caramelised vegetables

Alcohol : 14.5%	pH : 3.51	Residual Sugar : 2.5 g/l
Titrateable Acidity : 6.19 g/l	Harvest Date : March 2021	Bottling Date : April 2023