



SHOTTESBROOKE

Single Vineyard Bush Vine Grenache 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.

From the defined borders of our oldest and finest vineyard blocks, the Single Vineyard Series showcases the translation from terroir into wines of unique style and flavour, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

2021 was a subtle growing season with no sustained 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 hand-picked at optimal ripeness from one of our finest old vine Grenache 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

The fruit for this wine was harvested at optimum ripeness and handled with extreme care as it was brought into the winery for crushing. Individual parcels were fermented separately before being transferred into seasoned, high quality French oak barrels for around 12 months of maturation. Here, it was carefully and continuously monitored and allowed to steadily develop in flavour before each hand-selected parcel was blended, fined and bottled.

Tasting Notes

Colour	Deep garnet with a vibrant purple hue.
Nose	Upfront aromas of fresh cherries and attractive vanilla notes.
Palate	The generous, supple palate shows delightful flavours of dark plum, raspberries and a lovely earthy, and slightly savoury, spice.
Cellaring	Until 2030
Food Match	Rich, slow cooked beef and wild mushroom stew.

Alcohol : 14.5%	pH : 3.34	Residual Sugar : 2.4 g/l
Titrateable Acidity : 5.84 g/l	Harvest Date : March 2021	Bottling Date : December 2022