



SHOTTESBROOKE

# Reserve Series 'The Proprietor' Blend 2018 McLaren Vale

RESERVE  
SERIES  
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.*

*Nick started his winemaking career in 1967 as a trainee cellar hand. Even then, his ambition was to establish his own label, plant vineyards and build a winery. The first Shottesbrooke wine was a red blend from the 1984 vintage, and as such, 'The Proprietor' is an acknowledgement to Nick, and to the humble beginnings of the Shottesbrooke label.*

## Vineyards

The challenges of the 2018 vintage started early, with relentless warm weather throughout January exacerbated by very low rainfall. Strategic irrigation was necessary to allow the foliage to remain healthy and lush.

Overall, despite the dramatic start to the season, the wines produced from the 2018 vintage were exemplary. The 2018 vintage will no doubt be remembered for its low yields of high quality, and is one which produced a notable collection of intensely flavoured, elegant wines.

## Winemaking

A blend of three of the 'noble' varieties - **Cabernet Sauvignon, Merlot & Malbec** (approximately 56/34/10) - these three varieties complement each other wonderfully.

The parcels were individually fermented and spent between 10 and 18 months aging in a variety of new and aged French and American hogsheads.

'The Proprietor' is only released in years of exceptional quality.

## Tasting Notes

<b>Colour</b>	Rich cherry red with bright hues	
<b>Nose</b>	Sweet upfront berry fruit on the nose, with just a touch of mint from the Cabernet Sauvignon, and complexed by nuances of smoky oak.	
<b>Palate</b>	Intense flavours layers of ripe berry, mocha and well-integrated supporting oak. Some delightful mint and complex spice frames the rich and opulent palate, which finishes long and fine.	
<b>Cellaring</b>	Now, until 2035	
<b>Food Match</b>	Pistachio-crusted lamb racks with lightly steamed seasonal vegetables	
<b>Alcohol</b> : 14.5%	<b>pH</b> : 3.49	<b>Residual Sugar</b> : 5.0 g/l
<b>Titrateable Acidity</b> : 6.36 g/l	<b>Harvest Date</b> : March 2018	<b>Bottling Date</b> : November 2019



### **GOLD MEDAL**

- International Wine & Spirits Competition 2021
- San Francisco International Wine Competition 2021
- Mundus Vini 2020

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