



SHOTTESBROOKE

Estate Series Merlot 2023

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 fusion of hands-on vineyard practices with the passion we have for making wines of character and depth, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

The 2022 / 2023 growing season was founded on good winter rains with Spring bringing further wet and cool conditions resulting in a late budburst and leisurely shoot growth. Flowering took place in late November, at which point the conditions changed abruptly with the onset of Summer. December through February were instead dry and mild with few significantly hot days. The late budburst/flowering and the mild summer were followed by a cool and wet Autumn, resulting in a slightly late pick – in this case two picks six days apart – in early April. While in other parts of McLaren Vale yields were down due to conditions around budburst and flowering, our Estate Merlot vineyard block was unaffected and cropped right on its long term average with the fruit delivered the short distance to the winery in fine condition.

Winemaking

Neutral yeast was used during the fermentation process to allow the natural characters of the variety and of the vineyard to prevail. The wine was gently pumped over twice daily in static fermenters, before being pressed off after ten days on skins. Once finished and settled, the wine was racked off ferment lees to be matured – part in seasoned French and American oak hogsheads and part in stainless steel tank – for almost a year. Barrel selection and blending for bottling took place in June of 2024 to capture freshness before the wine's being bottled in July.

Tasting Notes

Colour	Deep, rich red with a crimson rim.
Nose	The fragrant bouquet presents brambly red fruits with undertones of Black Dorris plum and subtle oak.
Palate	The red fruits and luscious dark plum follow through onto the soft and juicy palate. The deft touch of oak adds structure with complexity and the wine finishes long with fine, savoury tannins.
Cellaring	Drink now to 2029
Food Match	Classic Italian meatballs in a rich tomato sauce

Alcohol : 14.5%	pH : 3.64	Residual Sugar : 1.8 g/l
Titrateable Acidity : 5.6 g/l	Harvest Date : April 2023	Bottling Date : July 2024

