



SHOTTESBROOKE

Estate Series Grenache Shiraz Mataro 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, the people, the place and the soul proudly come together and are displayed within each carefully crafted wine that sits within the Shottesbrooke range.

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

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 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

This wine is a blend of three classic varieties; Grenache (43%), Shiraz (40%) and Mataro (17%). Each variety that went into this blend was fermented separately before being transferred into a combination of quality French and American oak barrels. Here, it was allowed to mature and develop in flavour prior to the final blend.

Tasting Notes

Colour	Lovely deep red with vermilion hues
Nose	Savoury red cherry and bramble berry aromas combine beautifully with restrained mahogany oak spice to produce an attractively layered bouquet
Palate	Medium to full bodied and supple palate, showing rich, red forest-fruits compeote characters carried along on elegant fine tannins and the afore-mentioned underlying oak
Cellaring	2027
Food Match	Roast Lamb with anchovy and sage butter

Alcohol : 14.5%	pH : 3.4	Titrateable Acidity : 6.27g/l
Reducing Sugar : 2.8 g/l	Bottling Date : July 2023	