Magill Estate is a single-vineyard wine. As the name suggests, all grapes are grown on the historic Magill Vineyard, located within the metropolitan area of Adelaide, South Australia. The Magill Estate wine is a departure from Penfolds’ multi-district blending philosophy. The wine was created by then Chief Winemaker, Don Ditter, working closely with Max Schubert who had retired at this stage. It is the only wine now made at Magill, in the same open fermenters which the earlier Granges and Special Bin Reds were created. The Magill Estate Shiraz is less reliant on sheer power, with an emphasis on structure and fruit.

**Winemaker comments by**
Peter Gago, Penfolds Chief Winemaker

Concentrated, bright crimson.

Rich, spicy berry fruits with mocha lying beneath. Subtle floral, and cedar oak nuances combine with smoky barrel ferment characters to evolve and complex in the glass.

Medium bodied in style, exhibiting flavours of compote of dark berries, plums and prune, with a lively spice lift. Classy cedary oak and vanilla barrel notes align with rounded pronounced tannins to create this crafted and complete Shiraz style.

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**VINEYARD REGION**

**VINTAGE CONDITIONS**
1996 was an outstanding year yielding some of the most exciting wines for several years from Penfolds. Much needed rains replenished the soils during the winter across most of South Australia. The first half of the growing season was dry and cool, allowing the fruit to set and mature slowly. The last two months of the season warmed to bring in physically mature, ripe complex fruit.

**GRAPE VARIETY**
Shiraz (Syrah)

**MATURATION**
Matured in 62% new French oak and 38% new American oak.

**WINE ANALYSES**

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alc/Vol:</td>
<td>13.50%</td>
</tr>
<tr>
<td>Acidity:</td>
<td>7.50g/L</td>
</tr>
<tr>
<td>pH:</td>
<td>3.27</td>
</tr>
</tbody>
</table>

**LAST TASTED**
2000-07-27

**PEAK DRINKING**
Now - 2015

**FOOD MATCHES**
Beef, Lamb