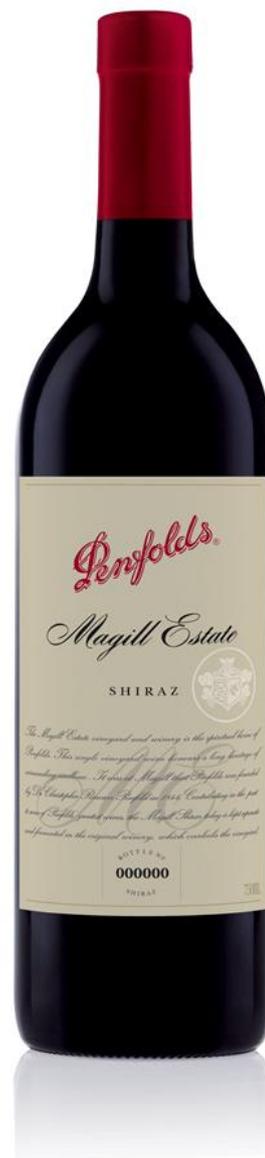




Magill Estate Shiraz

2002

Magill Estate Shiraz is a very important Penfolds single-vineyard wine. It is of great symbolic importance because it is the only wine grown and made from the remaining original vineyard (5.2 ha) in the original Penfolds winery at Magill, established in 1844, in Adelaide's eastern suburbs. First made in 1983, Penfolds Magill Estate Shiraz is an elegant, medium-weight style with velvety texture and fine tannins, matured in both new French and American oak. It is a sleek, contemporary wine, yet crafted in the old-fashioned way in the over 120-year-old winery: hand-picked, vinified in open fermenters and then basket pressed. The 2002 Penfolds Magill Estate Shiraz is the twentieth vintage of this monopole offering with the evolution of the style subtly continuing.



VINEYARD REGION	
VINTAGE CONDITIONS	The Penfolds Magill Estate Vineyard experienced similar conditions to those seen throughout much of South Australia. Cool spring and summer temperatures were relieved by a warm, dry August. The carefully maintained, mature Magill Estate vineyard did not suffer the yield reductions so prevalent this vintage but did ripen later than average. (Picked March 11-13, 2002).
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	This wine was matured for 15 months in 70% new and 10% one year old French oak, and 20% new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.90g/L pH: 3.57
LAST TASTED	2004-12-09
PEAK DRINKING	2006 - 2016
FOOD MATCHES	Beef, Cheese, Lamb

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Deep red.

COLOUR

An overt smoky, barrel ferment character sits separate to, yet comfortably alongside, pencil shaving oak aromas. Cedar, cinnamon and wet charcoal nuances blend with the savoury, white chocolate and floral notes characteristic of the Magill Estate.

NOSE

A palate of impeccable balance, integrated oak and an array of fruits: liqueur cherry; kirsch; malt; and Satsuma plum. A complex, layered wine with no aggression or rough edges, a result of open fermentation, basket pressing, barrel ferment and a sensitiv

PALATE