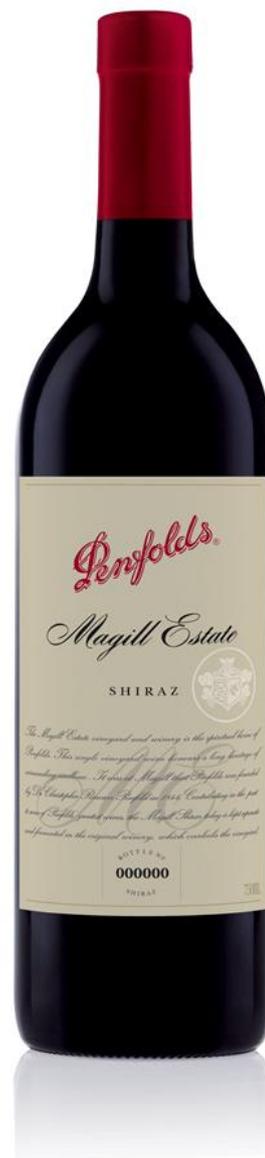




# Magill Estate Shiraz

2003

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 2003 Penfolds Magill Estate Shiraz is the twenty first vintage of this monopole. The evolution of its style subtly continues.



VINEYARD REGION	
VINTAGE CONDITIONS	2003 served as a reminder of the unique micro-climate of the Magill Estate Vineyard. Despite drought conditions and warm temperatures, the cooling gully winds, sloping site and unique aspect that results from being totally surrounded by residential housing allowed the deep rooted dry-grown old vines of the Magill Estate Vineyard to thrive. The crop was hand-picked over two days in late February.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	This wine was matured for 14 months in a combination of 64% new French and 26% new American oak hogsheads, and 10% one year old French oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 6.60g/L pH: 3.69
LAST TASTED	2005-12-12
PEAK DRINKING	Now - 2015
FOOD MATCHES	Beef, Duck & Game, Lamb

## Winemaker comments by Peter Gago - Penfolds Chief Winemaker

### COLOUR

A good depth of dark black cherry.

### NOSE

The nose shows instantly recognisable Magill Estate perfume of florals and distinctive assemblage characters. Stylish cedar oak and barrel ferment characters meld in with spice, savoury/earthy notes over plum and raspberry fruits.

### PALATE

A structurally impressive, 'crafted' wine. Medium bodied, layered, defined and integrated Valrhona chocolate and coffee grind flavours that whirl into a panaforte mix of dates and soaked/macerated plums. Tannins and oak are balanced, evident but not showy