



Magill Estate Shiraz

2007

The single vineyard Magill Estate Shiraz is intrinsically linked to Penfolds' beginnings. Sourced from the original Magill vineyard (5.2 ha) on the edge of Adelaide's eastern suburbs (just eight kilometres from the city's CBD), fruit is crushed, fermented and matured on-site at the original Penfolds Magill winery, established in 1844.

First produced in 1983, Penfolds Magill Estate Shiraz is an elegant, medium-weight style with velvety texture and fine tannins, matured in both French and American oak. It is a sleek, contemporary wine, yet crafted in the old fashioned way in the 120+ year-old winery: hand-picked, vinified in open fermenters and then basket pressed.

"Continues the evolution of the modern style of Magill Estate Shiraz - always sympathetic to its unique terroir !"

Peter Gago - Penfolds Chief Winemaker



VINEYARD REGION	100% Magill Shiraz.
VINTAGE CONDITIONS	Careful vineyard management (sacrificial canes, fruit thinning, relegation), batching and subsequent separation of ferments delivers welcome dividends. The lowest ever Magill Estate crush (a 12 tonne total, pre-relegation), with an early picking, commencing Feb 8. An excellent wine from the generally much-challenged 2007 vintage. Self-regulation of the Estate's vines, reducing yield yet offering optimal fruit concentration, flavour and balance.
GRAPE VARIETY	100% Shiraz
MATURATION	This wine was matured for 14 months in 63% new French and 32% new American oak hogsheads, with the balance in one year old French oak barrels.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 7.0g/L pH: 3.64
LAST TASTED	January 2010
PEAK DRINKING	2011 to 2030.
FOOD MATCHES	Lamb, goat's milk fromage, textured carrot, capers, sesame seeds and potato custard (Magill Estate Restaurant Summer Menu 2010).

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Bright red with a dark core.

NOSE

Lifted and perfumed, enrobed in a mass of florals & red fruits, red liquorice. An appealing oscillation between the savoury (cold meats, soy & Asian spices) and the sweet (creme-brulee/ cinnamon & cocoa butter). Unmistakably Magill, credentialled via aromatics that only fruit courted by open-fermenters & barrel ferment could elicit.

PALATE

Substantial & plush, yet retaining a medium to full-bodied demeanour. Flavours of fleshy Italian Roma tomato puree synergise with malt & sarsaparilla, coffee grind / espresso. Fruit & oak tannins and French & American oak courted effortlessly, alongside vibrant, tight acidity.

Opens with air, becoming 'creamier' in texture upon sitting.