



MAGILL ESTATE

SHIRAZ

2010

Peter Gago, Penfolds Chief Winemaker:

“Yet again, a small-batch, highly-stylised/crafted wine nurtured to express both the vineyard and the workings of all things Magill.”

*“A classic Claret style, without Cabernet—it’s had the Shiraz beaten out of it.”
Anon. Penfolds Tasting Room, Jan 2013.”*

The single vineyard Magill Estate Shiraz is intrinsically linked to Penfolds beginnings. Sourced from the original Magill vineyard 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, 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 160 year-old winery: hand-picked, vinified in open fermenters and then basket pressed.

COLOUR

Still with purples. Dense.

NOSE

An aromatic explosion—at once fruity (plum and blackberry) and savoury (spicy sausage meat, terrine avec aspic). Char/spice volatiles of meat-on-a-spit couple with barrel ferment nuttiness and scents of dark-roasted coffee beans/chocolate. Yes, the fermented fruits off this 78 Penfold Road address, open fermenters, basket pressing... and bespoke élevage have again woven the aromatic web that is Magill.

PALATE

Stylishly medium-bodied, with an open-weaved, layered structure, finishing clean and precise. A sumptuous mid-palate laden with blackberry and plum fruits and defined tannins. Savoury notes detected on nose permeate the palate, exuding a pan-juice/jus richness.

VINEYARD REGION Magill Estate.

VINTAGE CONDITIONS With replenishing winter rainfall approaching the long-term average, Magill Estate Shiraz vines developed healthy canopy framework and even budburst. After a wet, cold winter, cool to mild conditions prevailed during the growing season. Opening up the canopy, combined with a longer growing season, allowed the fruit to ripen evenly with optimum flavour development, tannin ripeness and balanced acidities. The red winemaking team believes that it was the vintage of the decade. Steve Lienert said, “2010 was a transcendent vintage. As a result the wines are very classic and beautifully proportioned.”

GRAPE VARIETY Shiraz.

MATURATION Matured for 14 months in new French oak (65%), new American oak (33%) and 1 year-old French oak (2%).

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 7.0g/L, pH: 3.64.

LAST TASTED January 2013.

PEAK DRINKING 2015 – 2032.

FOOD MATCH Charred South Devon scotch, mountain pepper vinaigrette and native elderberry.