

“The 2011 Magill Estate Shiraz supports 100% new oak – testament to a (deceptive) depth of fruit.”

“Open sooner rather than later, and definitely with food. Decant immediately prior.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER



MAGILL ESTATE SHIRAZ

2011

OVERVIEW	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 170 year-old winery: hand-picked, vinified in open fermenters and then basket pressed.
GRAPE VARIETY	Shiraz.
VINEYARD REGION	Magill Estate.
WINE ANALYSIS	Alc/Vol: 13.5%, Acidity: 7.5 g/L, pH: 3.46.
MATURATION	14 months in 65% new French oak and 35% new American oak hogsheads.
VINTAGE CONDITIONS	With above-average winter rainfalls and cool conditions that followed during the spring period, South Australia generally experienced a later budburst and disease pressures impacted to varying degrees across the state. Meticulous vineyard management was critical. Spring soil moisture levels resulted in healthy shoot growth and early canopy development. Healthy vegetative growth continued during the cooler spring months and delayed veraison and berry development in the new year. Careful canopy management on the Magill vineyard ensured good light penetration into the fruit zone. This resulted in moderate size berries with a loose bunch architecture suited to the Magill Estate style. A few warm days at the end of January guaranteed the completion of veraison and commencement of the ripening season. As was the case elsewhere, attention to detail was required with selective harvesting of pristine fruit. The Magill Estate Vineyard was handpicked on March 9th and 10th 2011.
COLOUR	Medium-crimson.
NOSE	Violet/lavender/musk... and a transient suggestion of fresh ginger. Cinnamon-like spices align with cocoa powder, baker’s icing sugar... Hoisin and citrus oil, with flashes reminiscent of Grand Marnier. Stylish oak adorned with barrel-ferment artefact... walnut/cashew/roasted nuts, some charcoal, and a glacial formic splash.
PALATE	Medium-bodied, elegant... this 2011 single-vineyard expression weighing in at 13.5% v/v. An amalgam of quandong, redcurrant, sage and ginger flavours – not threatened in any way by the influence of <i>Quercus robur</i> or <i>Quercus petraea</i> . Tight and refined with fresh, lively acidity (almost Sangiovese-like) courting concordant powdery tannins.
PEAK DRINKING	Now – 2025.
LAST TASTED	January 2014.