

MAGILL ESTATE
SHIRAZ

2012



“One for the cellar – buy, and drink over time. Less said... it’s a great drink, so relish any opportunity/occasion!”

“Sadly, this monopole’s 5.2 ha of Shiraz vines delivers only a finite offering - if only we could make more!”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

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 the original way in the 170-year-old winery: hand-picked, vinified in open fermenters and then basket pressed to complete fermentation in barrel.

GRAPE VARIETY Shiraz
VINEYARD REGION Magill Estate

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 7.5 g/L, pH: 3.62

MATURATION 15 months in 65% new French, 30% new and 5% 1-y.o. American oak hogsheads

VINTAGE CONDITIONS A vintage with below-average rainfall, combined with slightly warmer than average temperatures - especially across the growing season. The Magill Estate Vineyard benefited from these conditions, which produced a desirable, moderately sized canopy providing excellent dappled sunlight on the developing fruit. The lower rainfall and increased temperatures created the ideal setting for developing excellent fruit quality, optimising colour, flavour, tannin ripeness and balanced acidity.

Steady temperatures experienced in December offered vines the ideal growing environment, leading to veraison in early January. The fruit was picked on February 15th and 16th 2012.

COLOUR Deep red, crimson on edge

NOSE At first more European in gait, possessive of an *Old World* charm – yet tell-tale Penfolds barrel ferment *formics* soon arise. Nevertheless, Chesterfield leather, pipe tobacco and cigar, classy pencil shavings oak (French?)... mahogany aromatics continue to conspire. Brown sugar, clove, star anise, cardamom notes arise, unconcerned of parentage.

PALATE Medium-bodied. Complete dimensionally – weight and length, grip and attack. Wild raspberry, stewed rhubarb and red nectarine fruits laced with sarsaparilla and malt. Oak stands apart, an added and enhanced feature (cleaved, compartmentalised), punctuated by raspy tannins. Needs air.

PEAK DRINKING Now – 2020

LAST TASTED July 2014

Penfolds