

MAGILL ESTATE

SHIRAZ

2015



“Magill Estate Shiraz - always a part of the Penfolds family, yet different.”

“A bigger/denser Magill Shiraz offer this year. A reflection of the vintage, remaining true to the Estate; its style, its place.”

“Partial barrel fermentation and new oak impact sensitively & positively - actively embraced by fruit, and endorsed by the rapidly receding contents of this taster’s glass!”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW

The single-vineyard Magill Estate Shiraz is intrinsically linked to Penfolds beginnings. Sourced from the 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 Estate 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: 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: 7.2 g/L, pH: 3.52

MATURATION

18 months in new French oak (70%) and new American oak (30%) hogsheads

VINTAGE CONDITIONS

Autumn and early winter rainfall and temperatures were above the long-term average. Rain stopped abruptly in early August with only light showers observed throughout spring. Warm and dry conditions continued throughout the season which resulted in rapid grapevine growth and early flowering. February brought weekend heat spikes, pushing mean maximum temperatures well above the average, resulting in early ripening and harvest. The Magill Estate vineyard was hand-picked on February 9th and 10th 2015.

COLOUR

Impressive depth for this single-vineyard Magill expression – red with a purple/black core!

NOSE

Magill Shiraz fruits tempered by barrel ferment artefact – oily Brazil nut/chestnut and gunmetal oil/soot. An active ferment in open-fermenters hasn’t blown off the generous offer of mixed spices – crushed black pepper, star anise, peppercorn, sandalwood and bayleaf. Alluring scents of broiled silverside and cured red-meats invoke a compelling desire to sip rather than smell!

PALATE

Medium-bodied ... but only in the context of this year’s Collection line-up. A fruity succulence, laden with summer-pudding, black forest cake, preserved plum and blackberry flavours. True to label, the acidity is both fresh and inviting (more-ish!) – replete with a quince-like acid ‘edge’ and a dabble of cinnamon. Tannins are fine and powdery; oak is balanced and absorbed.

PEAK DRINKING

2019 – 2032

LAST TASTED

July 2017

Penfolds