

MAGILL ESTATE

Shiraz 2016

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. Magill Estate Shiraz, first produced in 1983, 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: 6.8 g/L, pH: 3.68
MATURATION	13 months in new French and American oak
VINTAGE CONDITIONS	The Magill Estate vineyard recorded maximum and minimum temperatures well below average during winter and early spring while winter rainfall was below the long-term average. The record low rainfall prevailed through the growing season while warmer than average weather in late spring and early summer ensured the vines were moving along nicely after a slow start. Some relief was provided by the onset of cooler weather in January and February. The relatively mild conditions during harvest ensured the fruit was able to ripen evenly across all blocks. The grapes were harvested by hand on February 11th and 12th.
COLOUR	Lively deep magenta
NOSE	Already mentioned – very Penfolds ... instantly from the very first inhalation. Florals omnipresent – lavender, lilac, nasturtium? Welcomed V.A. propelled by Magill fruits, coupled by a barrel ferment nut husk(iness). Now to the ever so alluring bakery artefact: <ul style="list-style-type: none">• <i>Croissant</i> ... sweet/flaky pastry (oak derived?)• <i>Crème brûlée</i> ... burnt sugar (and hazelnut/mocha Italian liqueur?)• <i>Torte</i> ... chocolate/truffle, praline
PALATE	Forceful. A palate certainly densely packed, yet still structurally meshed, woven. In 2016 the microclimate(s) and soils of Magill's undulating 5.2ha have released flavours of liquorice (red), anise, sour cherry and molasses. Also, and not to omit – hazelnut brûlée snap/crust, possibly derived via both oak and fruit? A structural sum of its (winemaking) parts – open fermentation/daily rack and returns/basket pressed/ barrel fermentation – texturally consistent, tannins explained; balance and longevity ensured. A Magill 2016 time capsule in your 750ml bottle. Might some of what is noted above still be perceived in the decades ahead? All will be revealed ... in time.
PEAK DRINKING	2020 – 2035
LAST TASTED	July 2018
