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%, Acidity: 7.3 g/L, pH: 3.52

**MATURATION**
17 months in French (30% new) and American oak (20% new)

**VINTAGE CONDITIONS**
Plentiful winter rainfall gave the vines healthy soil moisture profiles for the growing season. Magill Estate, like most of the growing regions in South Australia, experienced record rainfall. Temperatures throughout spring and summer were markedly cooler than the long-term average. There were no heatwaves, with only nine days recorded above 35 degrees, seven fewer than the previous vintage. The climatic conditions delayed flowering and veraison by approximately a month. Overall, the entire season could be classed as cool and wet. The vineyard was harvested on the 8th and 10th of March, approximately a month later than previous years.

**PEAK DRINKING**
Now - 2034

**LAST TASTED**
June 2019