

MAGILL ESTATE

Shiraz 2018

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 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: 6.9 g/L, pH: 3.61

MATURATION

17 months in French (24% new) and American (18% new) oak hogsheads

VINTAGE CONDITIONS

Winter and spring rainfall was well below the long-term average and temperatures slightly above average. The warm and dry spring conditions were optimal for flowering and fruit-set, with vines developing good protective canopies. Weather conditions remained warm throughout the growing season leading to veraison in January. There were intermittent heat spikes, with summer temperatures pushing into the mid-40's on several occasions. A peak of 43.7°C was achieved on January 19th. The vineyard was hand-picked on the 13th and 16th of February, with grapes displaying excellent varietal characteristics.

COLOUR

Bright crimson red

NOSE

An aromatic oscillation centred between the garden and the stove:

- Savoury wafers – rosemary, oregano ... dried herb, bay leaf.
- A minestrone soup mix – primarily celery, tomato and capers, tabasco.
- Roasted meats – seared/raw and trademark pan-scrapings.
- Perhaps less tell-tale lavender (and violet) florals at this stage than usual?
- Wafts of spice ... fruit and clove-y French oak-derived?

PALATE

Medium-bodied, non-affronting.

Magill shiraz fruits mirrored by fig, juniper and pink peppercorn. And, dried herb, malt.

A captivating flavour-pool of very dark/black cherry, powdered dark chocolate and almond croissant/frangipane.

A plush tannin continuum concordant to Magill winemaking practice, as is its barrel-ferment imprint.

Mandates air.

Shiraz attired differently; Magill genes omnipresent. The 2018 Magill Estate Shiraz awaits your engagement!

PEAK DRINKING

2022 – 2040

LAST TASTED

March 2020