

MAGILL ESTATE

SHIRAZ 2017

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

COLOUR

Bright cherry-red

NOSE

Florals instantly arise – violet sits aside a diverse cottage garden mix; a floral bouquet pleasantly spiced with mineral elements. Fruits? A coulis of mulberry and blueberry. Very Magill! Untangling the oak contribution not quite as straightforward ... a pistachio nuttiness/creaminess (for the purists, more baklava than terrine). Complex. Engaging.

PALATE

Balanced, fresh, alluring. Succulent, mouth-watering acidity coupled with fine, feathery tannins – all in tandem with the wine's medium-bodied engagement. Cherry and pistachio (nougat) and cranberry (muesli bar) flavours spark interest. This, coupled with cola/chinotto and a beguiling 'flintiness', opens a flavour and textural window for any lover of Italian red wine channelling Magill Estate!

NUMBERS CAN BE EXTRAORDINARY