



# 2008 Magill Estate Shiraz

The single vineyard Magill Estate Shiraz is intrinsically linked to Penfolds beginnings. Sourced from the original Magill vineyard (5.2 ha) 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 winery, established in 1844.

First produced in 1983, Penfolds Magill Estate Shiraz is an elegant, mediumweight style with velvety texture and fine tannins, matured in both French and American oak. It is a sleek, contemporary wine, yet crafted in the old fashioned way in the 150 year-old winery: hand-picked, vinified in open fermenters and then basket pressed.

*"Picked a month before the well-documented South Australian March 2008 heatwave - extracting the very best from what was an exemplary harvest entree to the 2008 vintage. An A-Grade Magill Estate Shiraz. Very different to Barossa Shiraz... very different to St. Henri..."*

*Very different. A prized Penfolds monopole - encapsulating 5.2ha of a Penfolds winemaking resource, reliably drawn upon for 167 years." - P.Gago, April 2011*



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|--------------------|---|
| VINEYARD REGION    | Magill  |
| VINTAGE CONDITIONS | After a dry winter, above average rainfall in October and especially November reduced the risk of frost in cooler regions and restored soil moisture levels. The warm season across November continued with above average monthly temperatures right through until January. December through March was incredibly dry, and a light dose of rain in January helped refresh the vines. Picked February 6 - 8, 2008. |
| GRAPE VARIETY      | Shiraz (100%)   |
| MATURATION         | Matured for 12 months in 72% new French and 23% new American oak hogsheads. The balance in one year old French oak.   |
| WINE ANALYSIS      | Alc/Vol: 14.5%<br>Acidity: 7.3g/L<br>pH: 3.67   |
| LAST TASTED        | January 2011.   |
| PEAK DRINKING      | 2014 to 2032  |
| FOOD MATCHES       | Grandewe 'Pamela' ewes milk cheese, Woodside 'Figaro' goats milk cheese & Healey's 'Pyengana' Cheddar cows milk cheese.   |
|                    | <b>Magill Estate Restaurant Cheese Trolley<br/>Autumn Menu 2011</b>   |

**COLOUR**

**NOSE**

**PALATE**

### Winemaker comments by Peter Gago, Penfolds Chief Winemaker

Dark and deep with purple hue at centre.

Many "old winery" complexities - induced by Magill's openfermenters, basket-pressing, barrel fermentation...

Savoury, pan-scrappings and a toasty/walnut barrel-ferment overlay. Stylish oak evident, respectfully subdued.

Higher notes of sarsaparilla, green olive, blue ink and grated white chocolate. Distant florals.

Tight, with a pomegranate/cranberry grip/bite... yet there remains a welcoming fleshiness no doubt abetted by ample softened tannins.

Fresh and bright red plum & nectarine fruits, Brazil nut to the fore, and a custard/creme brulee creaminess mid-palate.

Medium-bodied, youthful, distinctive.