

MAGILL ESTATE SHIRAZ

2013



"A solid Magill Estate Shiraz. Balanced, supple, well-proportioned."

"The 31st consecutive release from this monopole."

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW

The single-vineyard Magill Estate Shiraz is intrinsically linked to Penfolds beginnings. Sourced from the original 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 winery, established in 1844. First produced in 1983, Magill Estate Shiraz 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 100% Shiraz

VINEYARD REGION Magill Estate

WINE ANALYSIS Alc/Vol: 14.4%, Acidity: 7.3 g/L, pH: 3.60

MATURATION 14 months in French oak (71% new, 5% 1-y.o) and American oak hogsheads (24% new)

VINTAGE CONDITIONS The Magill Estate vineyard experienced almost perfect conditions during the 2013 vintage. Revitalising winter rain was followed by a dry, disease free spring and summer period. There were some warm days around Christmas and in early January which put the vines under a certain amount of stress, however full soil moisture profiles helped maintain healthy vineyard canopies throughout vintage. Fruit was harvested in pristine condition, picked on February 14th and 15th 2013.

COLOUR Bright mauve core. Dark.

NOSE The sweet: chocolate mousse, brûléed custard, blackberry.

The savoury: raw wet ham, corned beef, freshly cooked silverside, green olive.

The rest: fresh leather (wallet) and spice notes – nutmeg/cinnamon (from oak?), ginger, soy.

PALATE Medium to full-bodied.

Flavours akin to white sultana cake, dates...and a touch of freshly tanned suede.

Balanced oak, and a perception of spice from French oak, with a creaminess from the American?

Long and persistent, propelled by fine mouth-coating tannins and tempered acidity. Distinctive and unique. Quite elegant.

PEAK DRINKING 2016 – 2030

LAST TASTED July 2015