



Magill Estate Shiraz

2000

Magill Estate Shiraz is Penfolds' only single-vineyard wine. It is of great symbolic importance because it is the only wine grown and made on the remaining 5 hectares of the original Penfolds property at Magill, in Adelaide's eastern suburbs. First made in 1983, Penfolds Magill Estate Shiraz is an elegant, medium-weight style with velvety texture and fine tannins, matured in both new-French and new-American oak. It is a sleek, contemporary wine, yet crafted in the old-fashioned way in the 120-year-old winery: hand-picked, vinified in open fermenters and then basket pressed. Penfolds Magill Estate Shiraz has been packaged in laser-etched bottles since the 1997 vintage.



VINEYARD REGION	
VINTAGE CONDITIONS	Magill experienced a high-quality, low-cropping vintage that finished in the third week of February. Shiraz reached an optimal ripeness, showing excellent varietal characters. The crop was the lowest since the inaugural year in 1983.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	14 months in new French (80%) and new American (20%) oak.
WINE ANALYSIS	Alc/Vol: 14.0% Acidity: 7.00g/L pH: 3.58
LAST TASTED	2003-02-23
PEAK DRINKING	Now - 2015
FOOD MATCHES	Beef, Cheese, Lamb

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Bright, brick red.

Youthful with liqueured cumquat fruits meshed with scents of spice, pepper and dried tea-leaf. The fruit aromas are supported by notes of cured meats and berry, and bordered by smokey, cedary French oak - all classic Magill hallmarks.

An explosion of fruit upon contact - the sweetness of which conveys a nectar-like, citrusy richness. A suggestion of sage/thyme gives way to a chocolatey/cherry flavour on the finish. Well-handled, integrated oak and softened ripe tannins define the win