



MAGILL ESTATE SHIRAZ

2014

“This Magill Estate Shiraz has its own personality. It is quite difficult to align this 2014 release with another of recent times. 5.2ha of resilient, non-complacent vines!”

“Albeit, not deliberately challenging current market trends, the use of 100% new oak has nevertheless been validated - certainly part of the wine; at one with the wine!”

“Complete and complex – no need to blend, no need to interfere. Point taken. Maybe then just the culling of a barrel or two...?”

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 Estate 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	Shiraz
VINEYARD REGION	Magill Estate
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.52
MATURATION	18 months in French oak (67% new) and American oak hogsheads (33% new)
VINTAGE CONDITIONS	Above-average winter rainfall on the Magill Estate vineyard charged the soils, ensuring a good start to the growing season. Early budburst occurred as a result of a slightly drier and warmer start to spring. Temperatures were relatively cool during flowering, providing even fruit-set. A warm December and January ensured even and concentrated development of flavour and colour post veraison. The Magill Estate vineyard was handpicked on February 10th and 11th 2014, just prior to the significant rain episode on Valentine’s Day.
COLOUR	Crimson throughout
NOSE	Different... in an altogether appealing and alternative Shiraz sort of way! Fruits reconfigured - reappearing in a thinly-veiled guise of tomato paste, blood orange and cola. An aromatic offer transiently masquerading as a dried flower potpourri (violet and jonquils) - adding further intrigue (and more questions!). Oak revealed via a register of rosewood/sandalwood/cedar, with conspiring tanned leather and clove denying parentage.
PALATE	Succulent, fresh, lifted. A taste spool of sarsaparilla, citrus blood orange, cumquat, tangelo and persimmon. Yes, not simply ‘plummy’! Redcurranted, primarily <i>red liquorice all-sorts</i> flavours of yore, entwined by cucumber/cranberry-ish acidity and tamed tannins. An overlay of barrel-ferment and smokey char remind of matters <i>Quercus</i> harnessed beneath.
PEAK DRINKING	2018 - 2032
LAST TASTED	June 2016