



Magill Estate Shiraz

2006

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, medium-weight 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 120+ year-old winery: hand-picked, vinified in open fermenters and then basket pressed.

Careful vineyard management (sacrificial canes, fruit thinning, relegation), batching and subsequent separation of ferments delivers welcome dividends.

"Classy! Stylish. Poised. Defined. As it should be! Weaned by hand - truly indulged in the vineyard, cellar & barrel! Best since 1998? I'm sure we'll find out soon!"

Peter Gago - Penfolds Chief Winemaker



VINEYARD REGION	100% Magill Shiraz, Blocks 1, 2 & 3. Picking commenced February 21, 2006.
VINTAGE CONDITIONS	2006 was a relatively early vintage, with low rainfall and warm weather contributing to an early budburst and flowering. Mild to warm weather throughout summer helped the fruit to mature well and assisting rains prior to harvest allowed fruit to ripen well with good varietal character.
GRAPE VARIETY	100% Shiraz
MATURATION	This wine was matured for 14 months in 71% new French oak hogsheads and 29% new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 13.5% Acidity: 6.90g/L pH: 3.60
LAST TASTED	December 2008
PEAK DRINKING	Rewards of Patience, Sixth Edition: 2012 to 2030.
FOOD MATCHES	Duck confit

COLOUR

NOSE

PALATE

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

Dark red - to the rim.

Perfumed and sweeter with air - potpourri florals, cola, nut and fig / quince paste. Consomme, savoury nuances - *pea n' ham avec bone*. Barrel fermentation, 100% new oak maturation, open fermenters and basket-pressing all leave their subtle yet recognisable aromatic imprints.

Small, dark fruits - cranberry, redcurrant, dark cherry alongside green olive, with mocha / malt. Surprisingly succulent / juicy with smokey barrel ferment notes, fresh tobacco & cedar. A sheet of fine-grained tannins, balanced oak and mouthwatering acidity sign off texturally.