



Penfolds[®]

MAGILL ESTATE SHIRAZ

2009

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, 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 160 year-old winery: hand-picked, vinified in open fermenters and then basket pressed.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

“Yet again, it’s as much about the texture and this wine’s beguiling structural (calico) ‘weave’—induced from the soils, vines and microclimate of this special place, Magill.”

“A flashback to the early 1990s vintages of this monopole... especially with respect to the wine’s buoyancy/weight.”



COLOUR

Garnet red.

NOSE

Naturally, an initial flurry of recognisable Magill berried fruits, and tell-tale evocative barrel fermentation notes and an array of varietal spices. With this year’s release stone fruits and red liquorice aromatics then ascend ... outpaced by a higher trajectory of white blossom and (sherbet-like) spice. Beneath, a mascarpone/semolina/zabaglione custardy Shiraz creaminess, and generous wafts of rotisserie natural meat juices, French polish.

PALATE

Medium-bodied. Softened, chocolaty, mouth coating tannins. Finessed, stylish, polished (no doubt compliments of basket-press). Mouth watering acidity tempers an otherwise rich and full palate, a palate not shy of masses of fruits and barrel ferment artefact. Gently persuasive, finely layered, unabashed Shiraz. Avec sheen.

VINEYARD REGION

The 5.2ha Magill Estate Vineyard, South Australia.

VINTAGE CONDITIONS

A mild winter afforded adequate rains to replenish soil moisture levels at Magill. A typically dry spring and warm temperatures complemented roots that were sufficiently wet, allowing for excellent vine canopy development. Sacrificial canes and crop thinning were again utilised to control Magill Estate vigour and yield. A burst of hot weather towards the end of January and early February accelerated sugar and flavour development. Picked block by block, collected parcel by parcel and respective parcels fermented discretely. Picking commenced on February 3rd until the 6th, 2009.

GRAPE VARIETY

Shiraz.

MATURATION

Matured for 12 months in 67% new French and 25% new American oak hogsheads and the balance in one year old French oak hogsheads.

WINE ANALYSIS

Alc/Vol: 14.5% Acidity: 7.0g/L pH: 3.54

LAST TASTED

January 2012

PEAK DRINKING

2014–2030

FOOD MATCHES

Mayura Station wagyu, house sprouted lentils, parsnip, Jerusalem artichoke (Magill Estate Restaurant).