

MAGILL ESTATE

SHIRAZ 2021



The single-vineyard Magill Estate Shiraz is intrinsically linked to Penfolds beginnings. Sourced from the 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 winery, established in 1844. Magill Estate Shiraz, first produced in 1983, 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: 7.1 g/L, pH: 3.76

MATURATION

19 months in French oak (90% new) and American oak (10% new) hogsheads

VINTAGE CONDITIONS

Overall, a very mild growing season. Dry conditions in July were countered by good spring rainfall in September and October. Warm conditions prevailed throughout spring, driven by above-average minimum and maximum temperatures. There were only a handful of days above 35°C. Conditions in February and March were mild. Veraison was later than average, pushing harvest into March. The grapes were harvested in two parcels separated by a week. Most of the older vine material was picked on the 16th and 17th of February, then the newer plantings on the 23rd and 24th of February.

COLOUR

Deep dark red with a purple core

NOSE

There is always a lovely familiarity to a new release Magill Estate Shiraz. A wine that always proudly showcases the unique characteristics of our home in the Adelaide foothills.

Sweet fruits are to the fore, blackcurrant pastille, cherry liqueur, stewed mulberry compote and blueberry danish. The floral aromas lean towards violets and lavender, the latter famously lining the driveway through the vines. Sweet vanilla and cinnamon custard and a hint of liquored chocolate add to the allure. Savoury notes of olive tapenade and bresaola provide a counterweight.

PALATE

Dense and generous. The sweet fruits make room for mouthwatering, savoury meaty flavours. Seared venison fillet. Beef Wellington. Demi-glace.

Dark chocolate sweetness fills the mid-palate. Fine ripe tannins wrap the fruit. An oak derived creaminess coats the palate.

There is a lovely balance between acid, tannins, oak and fruit.

A wine that speaks strongly to a sense of place.

PEAK DRINKING

Now – 2045

LAST TASTED

April 2023