

MAGILL ESTATE

SHIRAZ 2022

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 kilometers 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: 6.6 g/L, pH: 3.64

MATURATION

18 months in French (43% new, 36% 1-y.o.) and American oak (21% new) hogsheads

VINTAGE CONDITIONS

The 2022 Magill Estate vintage was shaped by a year of climatic generosity, beginning with above-average rainfall in winter and spring. Contrary to the disruptive La Niña effects elsewhere, South Australia remained mostly unaffected. Despite lower-than-typical rainfall in August and September, October brought abundant falls that set Magill Estate on course for success. A late-October thunderstorm peppered the Adelaide region with hail, but fortunately, Magill Estate emerged unscathed. Summer was characterised by mildness, with temperatures exceeding 35°C on only three occasions and never surpassing 40°C — creating an environment conducive to slow and steady grape maturation. This resulted in veraison occurring a month later than typical, which in turn delayed harvest until March 10th and 17th. The additional hang time on the vine proved advantageous as it fostered exceptional flavour development marked by ripe tannins and finely tuned acidity.

COLOUR

Lustrous, dark purple core.

NOSE

A complex mosaic that begins with distinct liquorice and rosemary aromatics. Notes of pan scrapings introduce savoury undertones that provide a counterpoint to the aromas of dark berries and plums. Notes of violet, lavender, and rosemary flowers deliver an elegant perfume. Nutty layers of hazelnuts and almond biscotti are present, while cola and dried bay leaves add depth. The scent of plum pudding ties everything together with a final touch of richness.

PALATE

Raspberry and blueberry meld together, infused with a velvety chocolate richness. The balance achieved here is striking; every element is poised with precision. Grippy tannins lend structure, akin to fine cocoa powder dusting. The mid-palate is infused with flavours of Tiramisu finished with shaved chocolate garnish. Mineral acidity provides an undercurrent that carries these flavours forward. Hazelnut husk-like tannins complete the profile, leaving a lasting impression.

PEAK DRINKING

Now – 2044

LAST TASTED

April 2024