

# MAGILL ESTATE

SHIRAZ 2019



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: 6.7 g/L, pH: 3.59

## MATURATION

18 months in French (26% new) and American (6% new) oak hogsheads

## VINTAGE CONDITIONS

Winter and spring rainfall were well below-average. The prevailing dry conditions coupled with above average temperatures over the same period resulted in early budburst. However, a cold spell in September slowed grapevine phenology significantly. This trend continued throughout the growing season with all major growth stages being at least one week later than usual. A hot and dry summer season followed with 25 days over 35°C (7 days over 40°C), which delayed veraison. Early February was unseasonably mild which gave the vines a chance to recover. Harvest by hand commenced approximately 7-10 days later than average, beginning on the 26th of February and was completed on the 28th February.

## COLOUR

Dense plum red

## NOSE

Smells like ... Magill Shiraz!

Tell-tale lavender florals and subtle wafts of unmistakable Penfolds élevage – “more flinty than formic”!

Certainly convinces that what is poured is at the riper end of the Magill fruit spectrum – an energetic thrust of a soaked dark boiled fruit cake richness.

Beneath this saturated propulsion - gravy notes (lamb) with thyme and Moroccan spices, and just a skerrick of distant oak.

Open ferments, basket pressing, and barrel ferment certainly have coalesced to escribe their aromatic Magill mark!

## PALATE

Raspberry coulis, seed of plum/dark cherry and anise.

Please excuse the *chocolate* penchant ... but where to begin?

- Chocolate fondue (self-melting) with crushed nuts.
- Chocolate coated ginger.
- Black Forest cake and ‘real’ *Rocky Road* with cherry.

“Italianesque” acidity and salivating tannins collude to deliver a mouth-watering finish.

And, this finish is also endowed with a reminder of oak derived cola/vanillin/malt.

## PEAK DRINKING

Now – 2039

## LAST TASTED

March 2021