

MAGILL ESTATE

SHIRAZ 2020



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 g/L, pH: 3.63

MATURATION

15 months in French oak (30% new, 40% 1-y.o.) and American oak (30% 1-y.o.) hogsheads

VINTAGE CONDITIONS

Near-average winter rainfall and slightly reduced growing season rainfall resulted in close to average total rainfall for the year. Spring temperatures were below average, delaying the onset of budburst and flowering. Like the other regions in South Australia, Magill Estate experienced a hot December, with a high of 43.5°C recorded on the 20th of December. The effects of the hot weather on yield were significant. Conditions from January onwards were much milder, allowing the vines to fully ripen a smaller crop than usual from the 5.2 hectares on the estate. The oldest vines above the Grange cottage were hand-picked on the 3rd of March. The final fruit was harvested on the 11th of March from the younger plantings.

COLOUR

Polished garnet

NOSE

Undeniably a wine of its place, a pure expression of the unique terroir of Magill Estate.

A triangulation of Adelaide Hills, McLaren Vale and the Barossa Valley: aromatically, a warp and weft suggestive of all three regions, yet the finished tapestry is uniquely Magill.

A swirl reveals signature blue fruits, lavender and liquored dark chocolate. Fresh green coffee beans. Almost concealed, iodine, ferrous metal, the smithy's forge.

Savoury, earthy umami layers beckon: olive tapenade, green tomato relish, black pepper, venison carpaccio.

PALATE

There is a wonderful purity to the palate... lineal, laser focussed.

An assured wine, content for the fruit to do the talking, oak relegated to a cameo role.

The ancient mottled red clay soils of Magill Estate deliver their signature fruit characters dried cranberries, succulent blackberry, mulberry conserve.

A suggestion of sweetness: breakfast pastries, vanillas slice, cola.

Herbs? Fresh sage, dried bay leaves, thyme flowers.

Ligurian olives in Rosemary olive oil.

A gravelly minerality on the finish, taught.

The tannins are super fine and long. A wonderful expression of this unique vineyard.

PEAK DRINKING

2024 – 2040

LAST TASTED

May 2022