



# Eocene Ancient Earth Shiraz 2022

## The Name

The Maxwell Eocene Shiraz is a terroir focused, single vineyard Shiraz from the most northern part of the estate on the corner of Olivers and Chalk Hill Roads in McLaren Vale. The geology of this area was created 35 million years ago during the Eocene Epoch, hence the name given to this wine.

## Vintage Conditions

McLaren Vale's 2022 vintage will be recorded as one of the great years for the region, and though volume was down, flavours, colour and structure were all brilliant. The region was in excellent balance, especially compared to Eastern Australia which suffered at the hands of La Niña with excessive rainfall & flooding. After a predictably wet Winter, we progressed through a mild Spring with warm, sunny periods. At the end of November, we had a cold snap with rain & winds gusting over 100km/hour, which removed some emerging vine flowers, reducing the available number of bunches. Summer was excellent with warm, dry conditions & no 40°C days, and was followed by a perfect, warm Autumn, with harvesting starting a little later compared to recent years.

## Colour & Aroma

Deep purple and dense. Aroma shows black brambly, fruits and hints fennel and dark chocolate.

## Palate

Blackberry, dark cherry and bramble fills the palate, supported by fine grained tannins and earthy spices. Hints of black olive and light oak on the back palate linger. Complex and layered which will benefit from decanting.

## Pairing

Charcoal grilled spring lamb with white asparagus and charred zucchini.

## Technical Notes

Varietal Composition	Region (GI)	Alcohol
Shiraz 100%	McLaren Vale	14% Alc./Vol.
Residual Sugar	TA	pH
3.0g/L	6.6g/L	3.47

## Winemakers

Kate Petering  
Mark Maxwell

## Winemaking Notes

Matured for 12 months in a combination of two, three and four year old French oak. 15+ year cellaring potential.