



# Silver Hammer Shiraz 2021

## The Wine

The Maxwell winery is located on the south-facing slope of a solid limestone hill in the heart of McLaren Vale. This limestone provides excellent drainage, creating an environment perfect for shiraz vineyards of the highest quality. The shiraz for Silver Hammer is sourced from numerous parcels on the Maxwell estate, offering a consistency of style and quality year on year.

## Vintage Conditions

McLaren Vale's 2021 vintage was high yielding of great quality. We believe that the quality levels were some of the best in twenty years. A mild winter and sunny conditions saw good budburst and flowering around October.

Two good rain events in late January and early February were enough to freshen the leaves prior to harvest.

## Colour & Aroma

Bright ruby in colour. The bouquet is abundant with plum, blackberry and red currants, coupled with hints of mocha and aniseed.

## Palate

The Maxwell Silver Hammer Shiraz delivers all the hallmarks that make the combination of this variety and the McLaren Vale region so famous. The palate has an abundance of generous flavours displaying plum, red cherry, supported by subtle spice and pepper notes. The mouth filling tannings are well balanced and create a soft finish.

## Pairing

Beefragu.

## Technical Notes

Varietal Composition	Region (GI)	Alcohol
Shiraz 100%	McLaren Vale	14.5% Alc./Vol.
Residual Sugar	TA	pH
1.9g/L	6.4g/L	3.45

## Winemakers

Kate Petering  
Mark Maxwell

## Winemaking Notes

12 - 15 months in both American and French barrels, with approximately 5% new oak. Cellar in ideal conditions for 8-10 years.