



Maxwell
of McLAREN VALE

2010 Four Roads Shiraz Grenache

TASTING NOTE



THE NAME

"Four Roads" refers to the Maxwell Winery and Vineyards being situated in the heart of McLaren Vale wine country at the intersection of four roads, namely Olivers Road, Chalk Hill Road, Brewery Hill Road (now Field St), and the old Ellen Street.

VINTAGE CONDITIONS

The McLaren Vale region experienced above average levels of rainfall over the growing season of 2009; producing very healthy canopies across all varieties. Very cool and mild weather from January through to harvest maintained balanced canopies and crop levels, and combined with cool nights led to slow ripening. Red varieties were of a particularly high standard with dark and thick skins and producing an abundance of colour and tannin coupled with desired levels of sugar, flavour and acid at harvesting.

COLOUR AND AROMA¹

A dark purple colour with a red hue, the nose on this wine exhibits an abundance of vibrant floral fruit aromas including maraschino cherries, red fruits, spice and hints of vanilla.

PALATE¹

For this wine, Shiraz and Viognier are co-fermented, then later blended with Grenache. The palate exhibits an elegant savoury and earthy spice with luscious blueberry, bright red berry fruits along with fine long savoury tannins. This blend is a versatile wine to accompany many different meals and occasions.

CELLARING POTENTIAL

This wine is made to enjoy upon release, however it is expected that it will continue give excellent flavour at 5 to 7 years of age, assuming satisfactory cellaring conditions.

TECHNICAL NOTES

Varietal composition: Shiraz 82%, Grenache 15%, Viognier 3%

Region (GI): McLaren Vale

Winemaker: Alexia Roberts

Oak maturation: 18 months in seasoned French oak

Alcohol: 14.5% alc./vol.

¹Colour, aroma and palate assessed at the time of commercial release.