



Maxwell
of McLAREN VALE

2009 Eight Bells Shiraz

TASTING NOTE



THE NAME

'Eight Bells' in nautical terms represents the finish of a sailor's time on watch - a time to relax and enjoy something to eat and drink, and the company of other crew members. This wine is perfect for such occasions, be they at sea or on land...

VINTAGE CONDITIONS

The Winter of 2008 again brought low levels of rainfall; combined with a subsequently dry Spring indicated that drought conditions were still prevalent. Moving into 2009, the relatively mild mid-Summer months encouraged healthy canopy growth with small bunches. Early February saw one week of excessive temperatures which led to quick ripening of white varieties and vintage began approximately one week earlier than expected. This heat also presented challenges to some older vines or under nourished vineyards across the region. Thankfully, this small spike in heat was followed by several weeks of mild days and cool nights which slowed the ripening of red varieties and led to good balance of sugar, acid, flavour and tannin prior to harvest.

COLOUR AND AROMA¹

The colour is a deep red-black. The aroma features ripe dark red berries, spice and vanilla.

PALATE¹

The palate is defined by regional characters of dark berries, including blackberry and red cherry, and ripe plum. Flavours of dark chocolate and anise also develop in the mouth, with a dash of spicy pepper. The full yet balanced palate is rounded out by soft tannins to provide a pleasing finish.

CELLARING POTENTIAL

This wine is made to enjoy upon release, however it is expected that it will continue give excellent flavour at 3 to 5 years of age, assuming satisfactory cellaring conditions.

TECHNICAL NOTES

Varietal composition: Shiraz 100%

Region (GI): McLaren Vale

Alcohol: 14.0% alc./vol.

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