



Maxwell
of McLaren Vale

2008 Ellen Street Shiraz

TASTING NOTE



THE NAME

What was originally known for over 100 years as Ellen Street runs along the southern boundary of the Maxwell vineyards. Situated between this road and the winery is a small vineyard of craggy, gnarled Shiraz vines planted in 1953. Every year these vines bear some of the best fruit on the estate, however in very small quantities, with an average crop of between 1 and 2 tonnes per acre.

VINTAGE CONDITIONS

Vintage 2008 was a vintage of new records. While McLaren Vale is one of the most consistent viticultural regions in Australia delivering premium and ultra premium grapes each year, 2008 will be remembered for the earliest start and finish to a vintage to date at the Maxwell estate. Beginning with the picking of Verdelho on the 5th of February, vintage continued at pace with an Australian record heatwave bringing an early and hectic end on March 22nd (Easter Saturday). The Maxwell estate benefits from early ripening vineyards, so even with such extreme weather conditions, the whites have maintained excellent natural acidity, while the reds have again shone with good average yields, generous full-bodied flavours, fine tannins and brilliant, deep colours.

COLOUR AND AROMA¹

Deep dark-red and purple colours indicate the concentrated flavour of this premium Shiraz. Varietal aromas of Satsuma plum and blackberry intertwine with sweet spicy oak and a hint of vanilla.

PALATE¹

Opulent dark berry flavours persist, complemented by dark chocolate and spice, with mocha and star anise adding complexity. A generously weighted and complex wine supported by the careful integration of American oak. Fine long tannins provide excellent structure, creating a well-balanced palate and a prolonged finish.

CELLARING POTENTIAL

Given satisfactory cellaring conditions, it is expected this wine will drink particularly well at 6 to 8 years of age. Previous vintages of this wine have performed exceptionally well in the winery's cellars over 10 years.

TECHNICAL NOTES

Varietal composition: Shiraz 100%

Region (GI): McLaren Vale

Oak maturation: 24 months in American oak hogsheads (33% new)

Alcohol: 14.5% alc./vol.

TA: 6.74g/L

ph: 3.43

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