



Maxwell
of McLaren Vale

2009 Four Roads Shiraz Grenache

TASTING NOTE



Awards:
Blue-Gold Medal
(judged with food)
2011
Sydney International
Wine Competition
Category 11
Fuller-bodied Dry Red Wines

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 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

A dark red-crimson colour, this wine exhibits sweet raspberry and blueberry alongside delicate rose petal aromas, with a very light dusting of pepper, complemented by savoury undertones.

PALATE¹

For this wine, Shiraz and Vignier are co-fermented, then later blended with Grenache. The palate exhibits an elegant savoury and earthy spice with dark cherry, raspberry and mulberry, wrapped in fine silky 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 3 to 5 years of age, assuming satisfactory cellaring conditions.

TECHNICAL NOTES

Varietal composition: Shiraz 80%, Grenache 15%, Vignier 5%
Region (GI): McLaren Vale
Oak maturation: 18 months in seasoned French oak
Alcohol: 14.5% alc./vol.

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