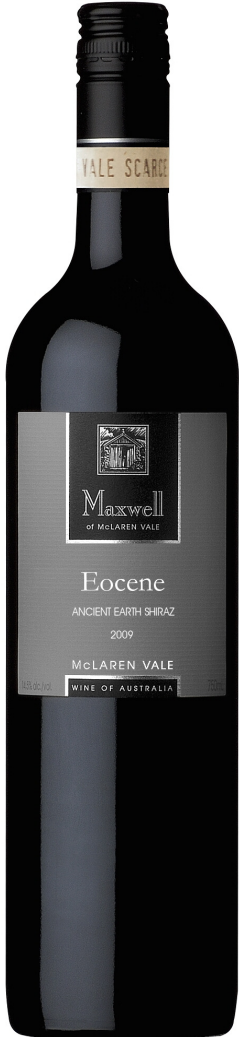




Maxwell  
of McLAREN VALE

## 2009 Eocene Shiraz

TASTING NOTE



### McLAREN VALE SCARCE EARTH

The McLaren Vale Scarce Earth program is an regional initiative to highlight not only the synergy of Shiraz with McLaren Vale, but also the unique and varying geology in which these Shiraz vines grow.

*The inaugural McLaren Vale Scarce Earth release of the finest parcels of 100% McLaren Vale Shiraz from the 2009 vintage occurred on the 1st of May, 2011.*

### THE WINE

The Maxwell 2009 Eocene Shiraz is a terroir focussed, single block Shiraz from the Maxwell Wines estate on the corner of Olivers and Chalk Hill Roads in McLaren Vale. The block from which this wine originates was planted in 1953, and remains today on its own rootstock. Sitting in a slight depression below the winery, and bordered on its southern edge by a winter creek, the geology comprises alluvial grey-brown loam over limestone – specifically Blanche Point Formation with Tortachilla Limestone. The geology of this area was created 56 – 34 million years ago during the Eocene Epoch, hence the name given to this wine.

### AROMA AND PALATE<sup>1</sup>

This very limited release Shiraz begins with a heady mix of aromas including maraschino cherries, aniseed and a rich compote of ripe dark berries. The complex, detailed and multi-faceted palate continues with dark cherries and forest fruits, while introducing layers of dark chocolate and light, savoury earth. Interwoven by long fine tannins and a backbone of well-integrated cedary oak; the wine finishes with an abundance of fruit length and intensity.

### CELLARING POTENTIAL

Though the balance and integration of flavours upon its release are excellent, the Eocene Shiraz is made for medium to long term cellaring. Given satisfactory cellaring conditions, it is expected this wine will drink particularly well at 10 to 15 years of age.

### TECHNICAL NOTES

Varietal composition: Shiraz 100%

Region (GI): McLaren Vale

Winemaker: Alexia Roberts

Harvest date: 3rd March, 2009

Primary fermentation: 9 days in an open fermenter

Oak maturation: 22 months in 1 year old French oak hogsheads.

Alcohol: 14.5% alc./vol. TA: 6.50g/L pH: 3.38

<sup>1</sup>Colour, aroma and palate assessed at the time of commercial release.