



Maxwell  
of McLaren Vale

# 2010 Kangaroo Island Shiraz

TASTING NOTE



## THE NAME

The rugged beauty that is Kangaroo Island is found at the foot of the Fleurieu Peninsula in South Australia. McLaren Vale, the home of Maxwell Wines, is at the northern end of the peninsula. Locally, the island is referred to as simply "KI" and it is a favourite destination of ours for rest and relaxation.

## THE VINEYARD

Approximately 90 kilometres south of the Maxwell winery, Kangaroo Island is distinguished by a cooler maritime climate compared to our McLaren Vale vineyards, with the surrounding sea playing a key role in achieving air temperatures that rarely exceed 30°C. There are often strong, cool, fresh breezes coursing through the vineyards. The property is at sea level, and the Shiraz vines are 22 years old.

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

The colour is deep red with bright crimson hues. The bouquet is abundant with bright red berry fruit, red cherries, vanilla with a touch of aniseed coupled with hints of white pepper and rose petals.

## PALATE<sup>1</sup>

The KI shiraz delivers all the hallmarks that make the combination of this variety and the Kangaroo Island region so unique - a well balanced palate shows flavours of lifted red cherry, plum and mulberry. This is a medium weight wine with the subtle use of French oak providing fine long tannins.

## CELLARING POTENTIAL

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

## TECHNICAL NOTES

Varietal composition: Shiraz 100%

Region (GI): Kangaroo Island

Winemaker: Alexia Roberts

Oak maturation: 17 months in seasoned French oak.

Alcohol: 14.0% alc./vol.

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