



Maxwell
of McLaren Vale

2008 Minotaur Reserve Shiraz

TASTING NOTE



THE NAME

A feature of the Maxwell estate is the conifer maze adjacent to the old Ellen Street in front of the Winery. Many visitors to the estate take time to stroll down its paths. A labyrinth is a special circular maze that in ancient Greek mythology was created by Daedalus to secure the fearsome might of the half man / half bull *Minotaur* for King Minos of Crete. We have created the Minotaur label to convey the power and intensity contained within this, our Reserve Shiraz.

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

Opaque purple-black in colour. An intense perfume of black and red berries, spice and cedary oak.

PALATE¹

At release the wine displays varietal primary fruit flavours of dark cherry, blackberry and plum. Cedar oak tones and pure cocoa add to the seamless palate, while ultra-fine tannins envelope these flavours, and provide structure and impressive length. The Shiraz parcel chosen for this wine represents the pinnacle of the 2008 vintage. An extremely small production; only 9 barrels were reserved for maturation in new French Oak hogsheads in the winery's underground limestone cellars. Winemaking focus was on sophistication, intensity and purity of fruit within an elegant and structured framework. The result is a wine of stunning presence; a combination of elegance, intensity, complexity, and purity of flavour.

CELLARING POTENTIAL

Though the balance and integration of flavours upon its release are excellent, the Minotaur Reserve 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 12 years of age, and beyond.

TECHNICAL NOTES

Varietal composition: Shiraz 100%

Region (GI): McLaren Vale

Oak maturation: 26 months in new French oak hogsheads

Alcohol: 14.5% alc./vol.

Total acidity: 6.53 g/L

pH: 3.45

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