



Maxwell
of McLaren Vale

2010 Silver Hammer Shiraz

TASTING NOTE



VINTAGE CONDITIONS

The McLaren Vale region experienced above average levels of rainfall over the growing season of 2009; producing very healthy canopies across all varieties. Very cool and mild weather from January through to harvest maintained balanced canopies and crop levels, and combined with cool nights led to slow ripening. Red varieties were of a particularly high standard with dark and thick skins producing an abundance of colour and tannin coupled with desired levels of sugar, flavour and acid at harvesting.

COLOUR AND AROMA¹

The colour is deep dark red with crimson hues. The bouquet is abundant with dark plum and blackberry fruits, coupled with hints of mocha, spice and a dash of liquorice.

PALATE¹

The Maxwell Silver Hammer Shiraz delivers all the hallmarks that make the combination of this variety and the McLaren Vale region so famous - a plush palate showing rich dark berry fruits, mulberry and dark chocolate, with underlying notes of freshly ground black pepper, matched with some subtle American oak. The result is a wonderfully generous and approachable wine with excellent depth of flavour, long, velvety tannins and fruit density.

CELLARING POTENTIAL

This wine is made to enjoy upon release, however it is expected that it will continue to mature to 6 years of age, assuming satisfactory cellaring conditions.

TECHNICAL NOTES

Varietal composition: Shiraz 100%

Region (GI): McLaren Vale

Winemaker: Alexia Roberts

Oak maturation: 17 months in seasoned American oak.

Alcohol: 14.5% alc./vol.

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