



2013 Ellen Street Shiraz

TASTING NOTE

THE NAME

What was originally known for over 100 years as Ellen Street runs along the southern boundary of the Maxwell vineyards. Situated between this road and the winery is a small vineyard of craggy, gnarled Shiraz vines planted in 1953. Every year these vines bear some of the best fruit on the estate, however in very small quantities, with an average crop of less than 2 tonnes per acre.

VINTAGE CONDITIONS

The 2013 vintage produced wines of great depth. Weather conditions were kind with an average winter rainfall and a mild start to summer. There was a brief 2 day heatwave in early march but the overall result was excellent, even though the crop yields were down by 20% on a normal year.

COLOUR AND AROMA¹

Rich red in colour. This wine shows aromas of plum, blackberry and spice with subtle oak notes of vanilla and cigar box.

PALATE¹

Shiraz flavours of chocolate, aniseed and ripe blood plum fill the palate, yet more subtle and complex notes fill the flavour spectrum with coffee, cinnamon, vanilla, raspberry and a hint of mint. This is a generous mouth filling wine yet refined and elegant with soft velvety tannin to complete this wine.

CELLARING POTENTIAL

Given satisfactory cellaring conditions, it is expected this wine will drink particularly well at 6 to 8 years of age.

TECHNICAL NOTES

Varietal composition: Shiraz 100%

Region (GI): McLaren Vale

Winemaker: Andrew Jericho & Mark Maxwell

Oak maturation: 24 months in American and French oak hogsheads

Alcohol: 14.7% alc./vol. TA: 6.80g/L pH: 3.47

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

