



# 2014 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 most concentrated fruit on the estate, however in very small quantities, with an average crop of less than 2 tonnes per acre.

### VINTAGE CONDITIONS

Summer conditions were warmer than average with two heat waves through January and one in February, which tested the limits of grapevine tolerance to heat. Early in the season were high speed winds which reduced berry set, and the size of canopies. Rain in February rehydrated vines and freshened up vine leaves and started a pattern of cooler daytime temperatures which allowed fruit to finish ripening with moderate temperatures. The moisture boost also helped improve fruit balance on generally low crop levels.

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

Deep purple / red in colour. Aromas of aniseed, blood plum and vanilla seed.

### PALATE<sup>1</sup>

Maturation in oak has given a soft and refined palate with rounded tannins and classic Shiraz flavours. Chocolate, blueberry, clove, cinnamon all feature with the wine having an elegant but strong finish.

### 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: 20 months in American and French oak hogsheads (30% new)

Alcohol: 14.5% alc./vol.      TA: 6.7g/L      pH: 3.42

