



2015 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

The winter in 2014 was wetter than usual which resulted in well soaked soils. From August to early January it stayed dry with above average temperatures. Flowering started earlier than average and the grape set was even, but our vines had low bunch numbers. Veraison started normally but accelerated with a mini heatwave early January. Throughout January, 40mm of rain fell, double the average, but very helpful to freshen up the vines. Ripening continued with warm dry days and cool nights and we started harvest with the Verdelho on the 9th February, the earliest on record.

COLOUR AND AROMA¹

Deep purple / red in colour. Aromas of aniseed, blood plum and vanilla bean, dried herbs and cherries.

PALATE¹

Shiraz flavours of plum, chocolate, blackberry fill the palate, yet more subtle and complex notes fill the flavour spectrum with 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: 14.8% alc./vol.

TA: 5.7g/L

pH: 3.61

