



# 2015 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 circular maze that in ancient Greek mythology secured 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

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 9<sup>th</sup> February, the earliest on record.

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

Bold red in colour . Complex on the nose with dark berries, cherry and cigar box.

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

A rich velvety mouth feel with generous flavours of black cherry, plum, aniseed and spices The Shiraz parcel chosen for this wine represents the pinnacle of the 2015 vintage.

A small production of less than 200 dozen created a wine of power, purity and persistence.

### 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 12 to 15 years of age, and beyond.

### TECHNICAL NOTES

Varietal composition: Shiraz 100%

Region (GI): McLaren Vale

Winemaker: Andrew Jericho & Mark Maxwell

Oak maturation: 24 months in French oak 300lt barrels

Alcohol: 14.8% alc./vol.      TA: 6.3 g/L      pH: 3.54

<sup>1</sup>Colour, aroma and palate assessed at the time of commercial release.

