



2016 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 of 2015 was cold and relatively dry, with July and August being quite low rainfalls. In November we had warm and still weather which made ideal conditions for the grapes to set. We then moved into a hot and very dry period leading into February and the vines started to show a bit of stress. Then we had a very beneficial rain event pouring 32mm into the soil, which freshened the vines without any disease issues. The crop levels were up on previous years across the region, but the flavours are concentrated and showing lots of ageing potential.

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: Kate Petering & Mark Maxwell

Oak maturation: 24 months in American and French oak hogsheads.

Alcohol: 14.5% alc./vol.

TA: 6.9g/L

pH: 3.52

