



MAXWELL TASTING NOTE

Estate Range

Minotaur Reserve Shiraz 2016



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 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 32mL 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 & Aroma

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

Palate

Classic Shiraz flavours of cherry, liquorice and plum fill a generous plate with more subtle notes of cinnamon, vanilla and raspberry make a complex yet elegant wine with a soft velvety tannin structure to provide a long finish.

Pairing

Chargrilled beef with cherry and fennel.

Technical Notes

Varietal Composition:	Region (GI):	Oak Maturation:
Shiraz 100%	McLaren Vale	24 months in newer French and older American.

Alcohol:	TA:	pH:
14.5% Alc./Vol.	7.1g/L	3.49

Winemakers:	Winemaker comments:
Kate Petering & Mark Maxwell	This wine is made to enjoy upon release, however it is expected that it will continue to mature for 20+ years.

MAXWELL-MADE.

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