



MAXWELL TASTING NOTE

Estate Range

Ellen Street Shiraz 2017



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.

Vintage Conditions

The winter of 2016 was very wet, with Pedler Creek flooding into some of our lower lying vineyards, a once in a decade event which refreshes the soils, allowing salts to be flushed away. From August to early January conditions were quite dry, allowing healthy restrained growth across the estate and average crop levels have resulted in high quality grapes. After many years of earlier starts to harvest, 2017 went back to the predictable 1st of March.

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 palate 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

Duck, carrot, vanilla
maxwellwines.com.au/restaurant/

Technical Notes

Varietal Composition:	Region (GI):	Oak Maturation:
Shiraz 100%	McLaren Vale	18 months in new and old oak. Mainly French oak, but some American for complexity

Alcohol:	TA:	pH:
14.5% Alc./Vol.	6.7g/L	3.53

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 10+ years.

MAXWELL-MADE.

Winery & Vineyards
19 Olivers Rd McLaren Vale
South Australia 5171

Phone: +61 8 8323 8200
Fax: +61 8 8323 8900
info@maxwellwines.com.au
www.maxwellwines.com.au

FB: /maxwellwines
TW: @maxwellwines
INST: @maxwellwines