



Estate Range

Ellen Street Shiraz 2018



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 grape quality for the 2018 harvest was formed by having a good wet season in 2017, but a dry season ensuing, which prevents excessive vigour or disease problems. Summer was unusually dry, there was as little as 10mm of rain from 1st of January to mid-April. Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. The good condition of fruit going into the winery allowed winemakers the freedom to give unrushed care for the fermentation period.

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 red plum fill a generous body with more subtle notes of cinnamon, vanilla and raspberry. These come together to form a complex core with an elegant, soft & velvety tannin structure completed by a deliciously lengthy finish.

Pairing

Duck, carrot, vanilla

Technical Notes

Varietal Composition: Shiraz 100%	Region (GI): McLaren Vale	Oak Maturation: 18 months in new and old oak. Mainly French oak, but some American for complexity
Alcohol: 14.5% Alc./Vol.	TA: 7.2g/L	pH: 3.52
Winemakers: Kate Petering & Mark Maxwell	Winemaker comments: This wine is made to enjoy upon release, having already been aged for a couple of years but will reliably cellar for 10+ years.	