



MAXWELL TASTING NOTE

Estate Range

Ellen Street Shiraz 2019



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

McLaren Vale's 2019 vintage was low yielding but of a very high quality. A very dry winter and a cool spring resulted in poor budburst and flowering around October. In December we experienced amazing gusts of wind, which damaged some of the newly formed bunches.

Then followed a heat wave which continued to reduce the crop levels. Lower yields have the benefit of increasing colour density and structure, so although the tonnes are less than most previous years, the quality is very good.

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

Roast duck.

Technical Notes

Varietal Composition: Shiraz 100%	Region (GI): McLaren Vale	Oak Maturation: 18 months.
Alcohol: 14.5% Alc./Vol.	TA: 6.8g/L	pH: 3.37
Winemakers: Kate Petering & Mark Maxwell	Winemaker comments: This wine is made to enjoy upon release, however it is expected that it will continue to mature for the next 10+ years.	