



MAXWELL TASTING NOTE

Estate Range

Minotaur Reserve Shiraz 2019



The Name

A feature of the Maxwell estate is the conifer maze 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

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 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

Beef short rib with onion soubise

Technical Notes

Varietal Composition: Shiraz 100%	Region (GI): McLaren Vale	Oak Maturation: 24 months in newer French and older French and Americian.
Alcohol: 14.5% Alc./Vol.	TA: 6.7g/L	pH: 3.40
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 15+ 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