



MAXWELL TASTING NOTE

Estate

Eocene Ancient Earth Shiraz 2020



The Name

The Maxwell Eocene Shiraz is a terroir focussed, single vineyard Shiraz from the most northern part of the estate on the corner of Olivers and Chalk Hill Roads in McLaren Vale. The geology of this area was created 35 million years ago during the Eocene Epoch, hence the name given to this wine.

Vintage Conditions

The start of the 2020 vintage was drier than average with rainfall 20% below average, a benefit being low disease risk. In late November, we had a very hot day followed by strong gusty winds, which reduced the crop by up to 50%.

The vines then endured a hot December, but relief came in January, with a period of a 12 days straight of a perfect 30 degrees. Welcome rain came in early February, which helped to freshen the leaves prior to harvest. The result has been wines of intense flavours and colour, but only half the volume of a normal year.

Colour & Aroma

Deep garnet with black olive, subtle plum, pepper, chocolate and dark fruits.

Palate

Full bodied, medium-high acidity, chocolate, rich red cherries, silky tannins with a soft round edge. Beautiful intensity and good length.

Pairing

Spring lamb, white asparagus and spinach.

Technical Notes

Varietal Composition:	Region (GI):	Oak Maturation:
Shiraz 100%	McLaren Vale	15 months
Alcohol:	TA:	pH:
14.5% Alc./Vol.	7.3g/L	3.48

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.

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