



Minotaur Reserve Shiraz 2023

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

The 2023 vintage will be remembered by many as a challenging year in the vineyard, especially during Spring with regular rain events causing increased disease pressure. Fortunately, McLaren Vale's vicinity to the ocean prevailed with sea breezes and lower rainfall than other regions reducing the mildew outbreaks. The cool spring gave way to a mild summer and long ripening period which allowed fruit to reach optimum ripeness with lower alcohol levels. Vintage began 2-3 weeks later than a 'normal' vintage, with yields lower than average. The slow ripening and cool temperatures provided perfect natural acidity in whites with fantastic colour in reds

Colour & Aroma

Bright, dark blueberry and blackberry fruits. Hints of oak, dark chocolate and mixed spice.

Palate

Dense, lush dark brambly fruits. Bold and rich yet elegant and nimble on the palate. Dark chocolate, coffee bean and liquorice. Layered, complex fruits, mixed spice and oak intertwined seamlessly.

Pairing

Beef short rib with onion soubise.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Shiraz 100%	McLaren Vale	14.5% Alc./Vol.
Residual Sugar	TA	pH
2.52g/L	6.5g/L	3.47

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

24 months in season French oak hogsheads. This wine will continue to mature for 15+ years.