



# Silver Hammer

## Shiraz 2022

### The Wine

The Maxwell winery is located on the south-facing slope of a solid limestone hill in the heart of McLaren Vale. This limestone provides excellent drainage, creating an environment perfect for shiraz vineyards of the highest quality. The shiraz for Silver Hammer is sourced from numerous parcels on the Maxwell estate, offering a consistency of style and quality year on year.

### Vintage Conditions

McLaren Vale's 2022 vintage will be recorded as one of the great years for the region, and though volume was down, flavours, colour and structure were all brilliant. The region was in excellent balance, especially compared to Eastern Australia which suffered at the hands of La Niña with excessive rainfall & flooding. After a predictably wet Winter, we progressed through a mild Spring with warm, sunny periods. At the end of November, we had a cold snap with rain & winds gusting over 100km/hour, which removed some emerging vine flowers, reducing the available number of bunches. Summer was excellent with warm, dry conditions & no 40°C days, and was followed by a perfect, warm Autumn, with harvesting starting a little later compared to recent years.

### Colour & Aroma

Deep purple in colour. Aromas of rich dark forest fruits with hints of toasty oak.

### Palate

Vibrant, juicy dark berry fruits - blackberry and dark cherry. Layered with silky tannins, well rounded oak and bright acidity keeping everything in balance.

### Pairing

Thai slow cooked beef & sweet potato curry.

### Technical Notes

Varietal Composition	Region (GI)	Alcohol
Shiraz 100%	McLaren Vale	14.5% Alc./Vol.
Residual Sugar	TA	pH
3.7g/L	6.33g/L	3.48
Winemakers	Winemaking Notes	
Kate Petering Mark Maxwell	Drink now or cellar for 10+ years.	