



MAXWELL TASTING NOTE

Estate Range

Silver Hammer Shiraz 2019



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 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

Rich purple and red in colour. The bouquet is abundant with plum, blackberry and red cherries, coupled with hints of mocha and vanilla.

Palate

The Maxwell Silver Hammer Shiraz delivers all the hallmarks that make the combination of this variety and the McLaren Vale region so famous. The palate has an abundance of generous flavours, a rich mouthful with plum, vanilla and complex savoury spices. The mouth filling flavours are well balanced, full bodied with a soft finish.

Pairing

Beef short rib.

Technical Notes

Varietal Composition:

Shiraz 100%

Region (GI):

McLaren Vale

Oak Maturation:

12-15 months in old French and American oak barrels.

Alcohol:

14.5% Alc./Vol.

TA:

6.6 g/L

pH:

3.43

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 to 5-7 years.

MAXWELL-MADE.

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