



SHOTTESBROOKE

Single Vineyard Jenkin's Vineyard Shiraz 2013

McLaren Vale



BACKGROUND

First planted by founder, Nick Holmes, over 30 years ago, Shottesbrooke takes its name from an estate in Berkshire, England, where Nick's grandfather was vicar of the parish from 1905 to 1926. Today, Shottesbrooke is proudly an estate grown and managed boutique winery.

From the defined borders of our oldest and finest vineyard blocks, the Single Vineyard Series showcases the translation from terroir into wines of unique style and flavour, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.

Vineyards

Located just north of the McLaren Vale township, this small, eastern facing vineyard is grown in shallow soil consisting of red and brown clay over limestone. The rocky subsoil, combined with a 'lazy ballerina' trellis system, effectively regulates canopy vigour, and as a result the wines produced show vibrant colour, deeply concentrated fruit and soft, supple tannins.

Winemaking

Picked on the 20th of February 2013, the wine spent nine months maturing in a combination of three and four year old French oak barrels. A neutral yeast was used to allow the unique fruit and vineyard character to come to the fore, while short, twice-daily pump overs allowed the wine to develop flavour, yet not become over-extracted. As a result, this wine is a fine example of balance, character and alluring intrigue.

Tasting Notes

Colour	Deep red with a delightful purple hue.
Nose	Sweet, juicy berry and subtle vanilla notes combine to create an attractive and enticing bouquet.
Palate	Like the nose, the palate offers juicy dark berries, enhanced by delicate, supple tannins. The mid-palate shows good weight and a freshness of fruit flavour to balance out the sweetness and provide interest. Finishing long and fine, this wine displays all the attributes for which McLaren Vale is famous.
Cellaring	Drink now until 2023
Food Match	Chargrilled beef with a balsamic and red wine glaze, or hard cheeses.

Alcohol : 14.5%	pH : 3.61	Residual Sugar : 3.6 g/l
Titrateable Acidity : 6.09 g/l	Free SO2 : 42 mg/l	Specific Gravity : 0.9930
Volatile Acidity : 0.47 g/l	Total SO2 : 72 mg/l	Bottling Date : December 2014

Reviews, Awards & Accolades



GOLD WINNER - 2013 Shottesbrooke Single Vineyard Series 'Jenkins' Vineyard' McLaren Vale Shiraz
2016 Sydney International Wine Competition

"Menthol and spice to open on the nose. The palate is dense and textured. The finish is cheny and structured, while the length is impressive. Deceptive, as while there is lovely forward fruit with air, the finish is very powerful. Drinking now or in 5 – 10 years." - Barry Weinman, Fine Wine Club

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