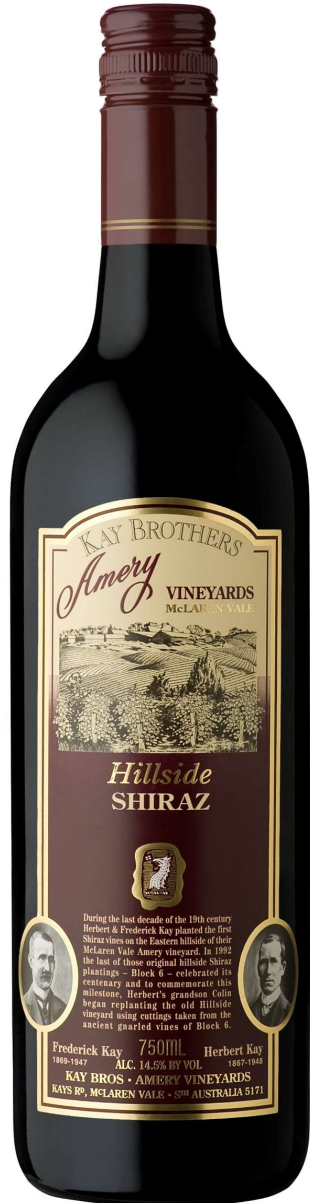




KAY BROTHERS

McLaren Vale

2015 KAY BROTHERS HILLSIDE SHIRAZ



WINE DATA

Producer
Kay Brothers

Region
McLaren Vale

Country
Australia

Wine Composition

100% Shiraz

Alcohol
14.5%

Total Acidity
7.2 G/L

pH
3.54

Residual Sugar
3.8 G/L

Bottling Date
February 15, 2017

Harvest Date
February 1, 2017

Case Production
3,438

WINEMAKING

This wine is deep garnet in color. Perfumed aromas of musk, blackberry, dried herbs and clove are supported by underlying notes of wood smoke. The palate is loaded with generous fruit, spice and balanced by fine savory tannins on the finish.

The Hillside vineyard was initially planted in 1892. In 1992, a systematic replanting of the eastern hillside commenced, using cuttings taken from the 100- year-old Block 6 Shiraz and suitably named New Block 6. Unlike Block 6, the Hillside Shiraz allows Kay Brothers to pick various parcels of fruit so as to assemble the best blend possible. Block 11, located at the top of the hill, has shallow sandy loam soil over limestone and sandstone.

The 2015 vintage growing season began with an extremely dry and warm spring. Flowering conditions were excellent therefore optimizing fruit set. Mild but dry conditions continued in early summer until mid-January, when the vineyard received 1.3 inches of much welcome rain. The rain freshened canopies and kick-started veraison. The final ripening period was warm but with cool nights and no extended heat waves, full-flavor ripeness and nice natural acidity levels were preserved.

INTERESTING FACTS

Traditionally processed with open fermentation and basket pressing in our 1928 press. The wine then matured for 21 months in American and French oak. The block 11 component was fermented and matured in a large French oak foudre (holding 5400L).

SERVING HINTS

Decanting is highly recommended. This wine is ideally served at room temperature and goes well with game dishes, and hearty beef and lamb. This wine is vegan and gluten-free.