



KAY BROTHERS

McLaren Vale



WINE DATA

Producer
Kay Brothers

Region
McLaren Vale

Country
Australia

Wine Composition

93% Shiraz,
6% Merlot,
1% Mataro

Alcohol
14.5%

Total Acidity
7.4 G/L

pH
3.59

Residual Sugar
2.0 G/L

Case Production
4,721

2018 KAY BROTHERS BASKET- PRESSED SHIRAZ

WINEMAKING

This wine has a deep, ruby color, and is a full-flavored Shiraz!

Vintage 2018 began with good winter and early spring rainfall preparing the vines for the summer ahead. In late spring the weather began to warm up and flowering conditions were moderate but later than most years. The summer was extremely dry and veraison was late to commence but came on quickly as temperatures in late January rose. The final ripening period of February and early March continued to be dry however temperatures were mild, and conditions were ideal for steady ripening and flavor development.

The vineyard has a predominately eastern exposure. Soil varies from sandy loam at the top of the hill to heavier loam and clay as it transcends down the hill towards the creek. The dry climate forces the vine roots, ranging from 10-20 years of age, to delve into the complex underlying Geology consisting of quartz and ironstone gravels, weathered and calcareous sandstone, siltstone and limestone.

Fruit was harvested from the 15th to 29th of March. It was immediately crushed, destemmed and hand plunged utilizing open-top fermentation. Following 10-14 days on skins, traditional basket-pressing in the winery's 1928 basket press was employed. The wine then matured in a combination of American, French and Eastern European oak barrels for 13 months.

SERVING HINTS

This wine is vegan and gluten-free.