



KAY BROTHERS

McLaren Vale

2016 KAY BROTHERS BASKET- PRESSED SHIRAZ



WINE DATA

Producer

Kay Brothers

Region

McLaren Vale

Country

Australia

Wine Composition

92% Shiraz,

5% Mataro,

3% Merlot

Alcohol

14.0%

Total Acidity

6.9 G/L

pH

3.60

Residual Sugar

2.5 G/L

Case Production

4,490

WINEMAKING

This wine has a deep, ruby color. Complex earthy notes combine with rich raspberry compote, aniseed and charcuterie on the bouquet. Lingerin in the background is a hint of smoky cedar. Dense, rich fruit flavors of raspberry, blackberry and plum coat the palate initially before savory black olive leads into soft, fine-grained and lengthy tannins to finish. A full-flavored Shiraz!

The 2016 vintage growing season began with a dry and warm spring. Flowering conditions were quite good and berry set was reasonable. Mild but dry conditions continued into summer until January 29th, when the vineyard received 44 mm of rain. The rain freshened the canopies and fleshed out berry size. The final ripening period was cool and dry, allowing delicate flavors to develop slowly and produce full-flavored wines with moderate alcohol levels and lovely aromatic notes.

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, to delve into the complex underlying geology consisting of quartz and ironstone gravels, weathered and calcareous sandstone, siltstone and limestone.

Fruit was harvested from February 17th to March 8th. It was immediately crushed, destemmed and hand-plunged, utilizing open top fermentation. Following 9-12 days on skins, traditional basket pressing in our 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.