

# KAY BROTHERS BASKED PRESSED SHIRAZ 2020

McLaren Vale, Australia



KAY BROTHERS

McLaren Vale



**TASTING NOTES:** Deep ruby in color. The nose offers spicy notes of pepper, aniseed and marzipan alongside dark fruit and a touch of flint. Red and purple fruits lead the way on the palate, followed by black olive, mocha and a touch of licorice. The finish supports with fine-grained, chalky tannins.

**VITICULTURE:** 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 descends down the hill towards the creek. The dry climate forces the vine roots, ranging from 15-25 years of age, to delve into the complex underlying Geology consisting of quartz and ironstone gravels, weathered and calcareous sandstone, siltstone and limestone.

**VINIFICATION:** Fruit was harvested from the 14th to the 23rd of March. It was immediately crushed, destemmed and hand plunged, utilizing open top fermentation. Following 9 -13 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 9 months.

**FAMILY:** Along the coast in South Australia, lies McLaren Vale, one of Australia's most famous wine regions. It is also home to the renowned Kay Brothers. Established in 1890 by brothers Herbert & Frederick Kay, it is the oldest McLaren Vale winery still in the hands of the founding family, with Herbert's grandson, Colin Kay, continuing the family's wine heritage.

The Kay Brothers Amery vineyard was first planted in 1891. It is now 54 acres with five different soil types, producing powerful wines with concentrated flavors and textured tannins. The hero variety of McLaren Vale, Shiraz, accounts for 70% of production (including Block 6 which was planted in 1892). Additionally, the vineyard is now certified under the Sustainable Winegrowing Australia program for its elimination of insecticides and herbicide for organic matter, and the use of sheep to graze and increase the fertility of the soil.

**PRODUCER:** Kay Brothers

**REGION:** McLaren Vale, Australia

**GRAPE(S):** 95% Shiraz, 5% Grenache

**SKU:** KBBP207

**ALCOHOL:** 14%

**TOTAL ACIDITY:** 6.1 G/L

**RESIDUAL SUGAR:** 1.1 G/L

**pH:** 3.6