

2018 **BLOCK 6 SHIRAZ**

McLaren Vale



WINE DATA

<u>Producer</u>

Kay Brothers

Region McLaren Vale

> <u>Country</u> Australia

Wine Composition
100% Shiraz
Alcohol
14.5%
Total Acidity
7.4 G/L
pH
3.6

DESCRIPTION

Deep ruby color. Perfumed bouquet of potpourri, red fruits, charcuterie, and a hint of cedar. On the palate, layers of concentrated dark berry fruit, cacao, and black olive. Followed by slowly-building, fine-grained graphite tannins of immense length. Rich and concentrated, with power and finesse.

WINEMAKING

Block 6 vineyard faces east & rows run north to south with significant undulation. Vines are spur & cane pruned with the canes wrapped onto the top wire of the lowlying trellis. The 3.5 acres comprises a corner of red loam, heavy clay in the middle of the block & alluvial soils on the lower side. The underlying "South Maslin Sands" geology is extremely complex containing layers of various stone. The 2018 vintage began with good winter and early spring rainfall. 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, but came on quickly. However, mild temperatures and ideal conditions made for steady ripening and flavor development. Block 6 was handpicked from the 126-year-old vines on the 16th of March, The grapes were crushed, destemmed and 2018. plunged twice daily while spending 11 days on skins in our traditional open fermenters. The wine was then basket-pressed and matured for 21 months in 40% new French and American oak puncheons.

INTERESTING FACTS

Block 6 Shiraz 2018 is the 35th release of this unique, single-vineyard wine, celebrating 126 years of establishment with this vintage. The original Shiraz vines were planted by Herbert and Fredrick Kay in 1892. It has become the winery's signature wine.

SERVING HINTS

Decanting is recommended. This wine is ideally served at with hearty meat and game dishes.