



# KAY BROTHERS

McLaren Vale



## WINE DATA

### Producer

Kay Brothers

### Region

McLaren Vale

### Country

Australia

## Wine Composition

91% Shiraz,  
5% Mataro,  
4% Cabernet  
Sauvignon

### Alcohol

14%

### Total Acidity

6.1 G/L

### Residual Sugar

1.1 G/L

### pH

3.6

2019

## BASKET PRESSED SHIRAZ

## DESCRIPTION

Deep purple in color. Lifted floral notes, potpourri, musk, dried herbs and charcuterie. Complex flavors led by fresh red berry fruits, aniseed and black olive tapenade, supported by crunchy acidity and finishing with fine-grained, chalky tannins.

## WINEMAKING

The growing season for vintage 2019 was consistently dry across autumn, winter, spring, and summer. This ultimately kept crop levels below average. Veraison started late, but came on quickly once the warm weather arrived. Despite the warm start to summer in February, the vineyards experienced mild temperatures and cold nights, which allowed the vines to come back into balance after the previous months of water and wind stress. The first week of March was warm but, after this, the weather pattern returned to dry, mild days and cold nights, perfect for flavor development and natural acid retention in the grapes.

The vineyards have a predominantly 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 vines, ranging from 15 to 25 years of age, to seek the complex underlying soil consisting of quartz and ironstone gravels, weathered and calcareous sandstone, siltstone and limestone.

The grapes were harvested from march 7<sup>th</sup> to 27<sup>th</sup>. They were immediately crushed, destemmed and hand-plunged, utilizing open-top fermentation. Following 8 to 16 days on skins, traditional basket pressing was conducted in the winery's 1928 basket press. The wine then matured 15 months in a combination of American, French and Eastern European oak barrels.