



# KAY BROTHERS

McLaren Vale



## WINE DATA

### Producer

Kay Brothers

### Region

McLaren Vale

### Country

Australia

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### Wine Composition

95% Shiraz,  
5% Grenache

### Alcohol

14%

2020

## BASKET PRESSED SHIRAZ

### DESCRIPTION

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.

### WINEMAKING

The growing season for vintage 2020 began with good winter rainfall, followed by a dry but cool spring. Unfortunately, fruit set was poor which kept crop levels below average. After a hot December the rest of the summer was cool, and the first 2 days of February received some lovely rain from the North with 31mm recorded in the gauge at Amery. The rain helped fill the dry soil profile and flesh out berries, lifting fruit flavors and enhancing wine quality. Weather conditions for the final ripening period were cool and dry, perfect for 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 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.

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.