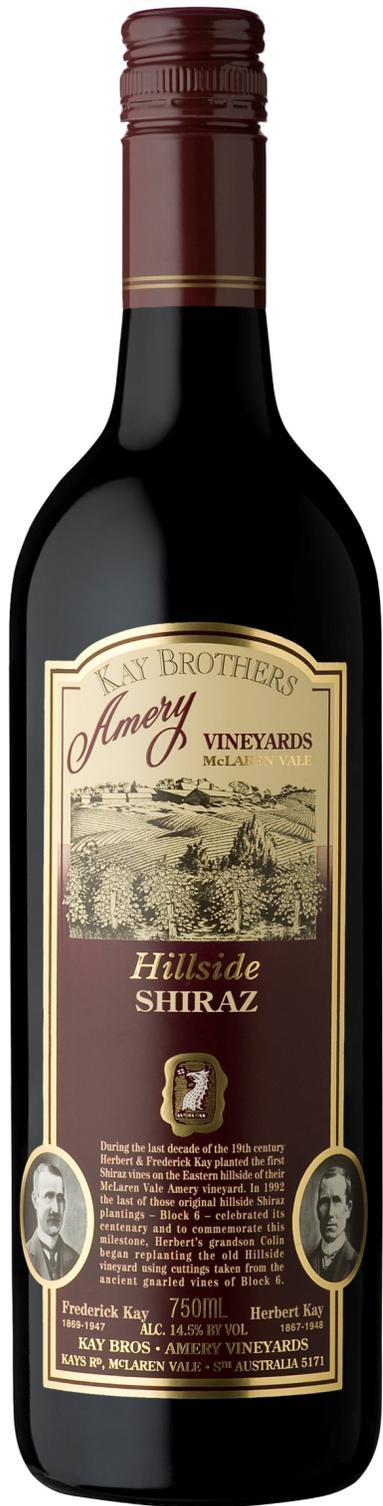




KAY BROTHERS

McLaren Vale



WINE DATA

Producer

Kay Brothers

Region

McLaren Vale

Country

Australia

Wine Composition

100% Shiraz

Alcohol

14.5%

Total Acidity

7.5 G/L

pH

3.6

2018

HILLSIDE SHIRAZ

DESCRIPTION

The 2018 vintage of Hillside Shiraz leads with a deep ruby color. The bouquet exhibits alluring aromas of dark purple fruits, black currant and dried herbs, followed by earthy notes. The palate is dense and concentrated, with rich dark fruits, umami, black olive tapenade and chocolate. Supported by gritty, textured tannins, the wine lingers on the finish.

WINEMAKING

Various parcels of grapes were used to assemble the best blend. Block 11 has shallow sandy loam soil over limestone and sandstone. These vines are exposed to the wind and sun. As a consequence, the vines mature earlier in most years and tend to be lower-yielding, with intense fruit concentration and powerful tannins. In New Block 6, dark chocolate loam and clay soil mix with quartz and ironstone over silty limestone. These components provide the finesse and elegance to the overall blend with savory flavors and tight structure. Vintage 2018 began with good winter and early spring rainfall. In late spring, the weather began to warm up and flowering conditions were moderate, but late. The summer was extremely dry and veraison was late but came on quickly as temperatures rose in late-January. The final ripening period of Feb to early-March continued to be dry. Temperatures were mild and conditions were ideal for steady ripening and flavor development. Harvested on March 13 and 14, the grapes were crushed, de-stemmed and 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 American and French oak. Bottling took place in March 2020.

SERVING HINTS

Decanting is recommended prior to serving. This wine is ideally served at room temperature and goes well with game dishes, and hearty lamb and beef.