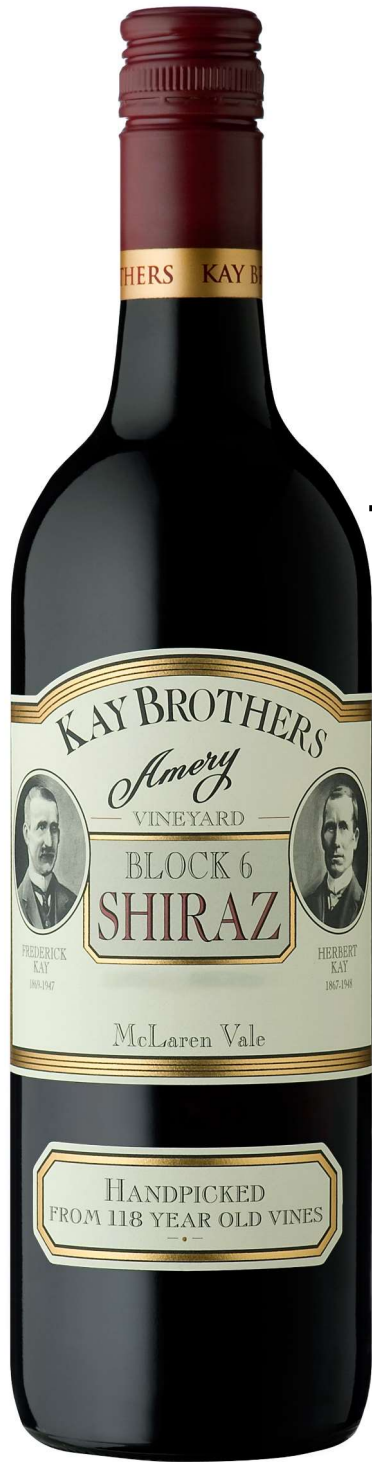




KAY BROTHERS

McLaren Vale

2014 KAY BROTHERS BLOCK 6 SHIRAZ



WINE DATA

Producer

Kay Brothers

Region

McLaren Vale

Country

Australia

Wine Composition

100% Shiraz

Alcohol

14.5%

Total Acidity

6.7 G/L

pH

3.55

Case Production

600

WINEMAKING

This wine offers a deep crimson color, with aromas of Chinese 5 spice, aniseed, boysenberry and a hint of marzipan. On the palate, there is juicy red fruit and gentle acidity, followed by slowly-building fine, chalky tannin. It is rich and concentrated with power and finesse.

Block 6 vineyard faces east and rows run north south, vine spacing 12 feet between vines in row. Vines are cane and spur pruned with the canes wrapped on the top wire of the trellis. The present 4 acres comprises a corner of red loam, some heavy clay in the middle of the block and gravely alluvial soils on the lower side. The underlying geology consists of quartz, ironstone and some silty limestone. In their 122nd year a tiny crop of 4.45 tons was hand harvested from our enduring old Shiraz vines on 13th of March. The grapes were crushed, de-stemmed and plunged twice daily, while spending 14 days on skins in our traditional open fermenters. The wine was then basket pressed and matured for 22 months in 1/3rd new, 1/3rd second and 1/3rd third use French and American oak puncheons.

INTERESTING FACTS

Block 6 Shiraz 2014 is the 30th release of this unique single vineyard wine. The original Shiraz vines were planted by the Kay Brothers in 1892. In 1984 Cuthbert and Colin Kay decided to vinify the Block 6 Shiraz fruit separately, and since this vintage, it has become the winery's signature wine.

SERVING HINTS

Time and careful cellaring will reward your drinking pleasure. Decanting is recommended. This wine is ideally served at room temperature with hearty meat and game.