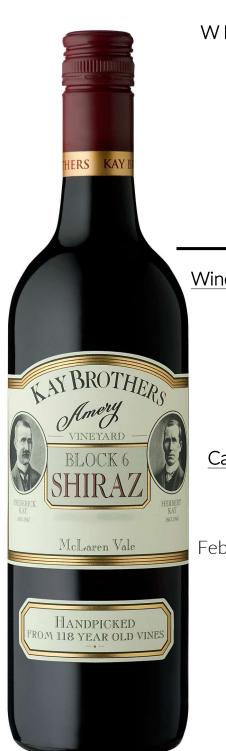


2015 KAY BROTHERS BLOCK 6 SHIRAZ

McLaren Vale



WINE DATA

<u>Producer</u>

Kay Brothers

Region McLaren Vale

> Country Australia

Wine Composition
100% Shiraz
Alcohol
14.5%
Total Acidity
6.98 G/L
pH
3.58
Case Production

Bottling date
February 1, 2017

570

WINEMAKING

Block 6 vineyard faces east, and rows run north to south with significant undulation. The 3.5 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 "South Maslin Sands" geology is extremely complex containing layers of glauconite, limestone, sandstone and siltstone. The 2015 vintage growing season began with an extremely dry and warm spring. Flowering conditions were excellent, therefore optimizing fruit set. Mild but dry conditions continued in early summer until mid-January, when the winery received 1.3 inches of much welcome rain. The rain freshened canopies and kick-started veraison. The final ripening period was warm but with cool nights and no extended heat waves, full flavor ripeness and nice natural acidity levels were preserved. Because of the lack of growing season rainfall, Block 6 delivered one of the smallest crops on record, with 3.45 tons harvested by hand on the 16th of February. The grapes were crushed, de-stemmed and plunged twice daily while spending 14 days on skins in the winery's traditional open fermenters. The wine was then basket-pressed and matured for 23 months in 40% new French and American oak puncheons.

The wine offers a deep crimson color, intense aromas of boysenberry, marzipan, cigar box, and a hint of cedar. On the palate, there are layers of dark cherries, spicy pepper and earth.

INTERESTING FACTS

Block 6 Shiraz 2015 is the 31st release of this unique single vineyard wine. The original Shiraz vines were planted by Herbert and Frederick 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

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