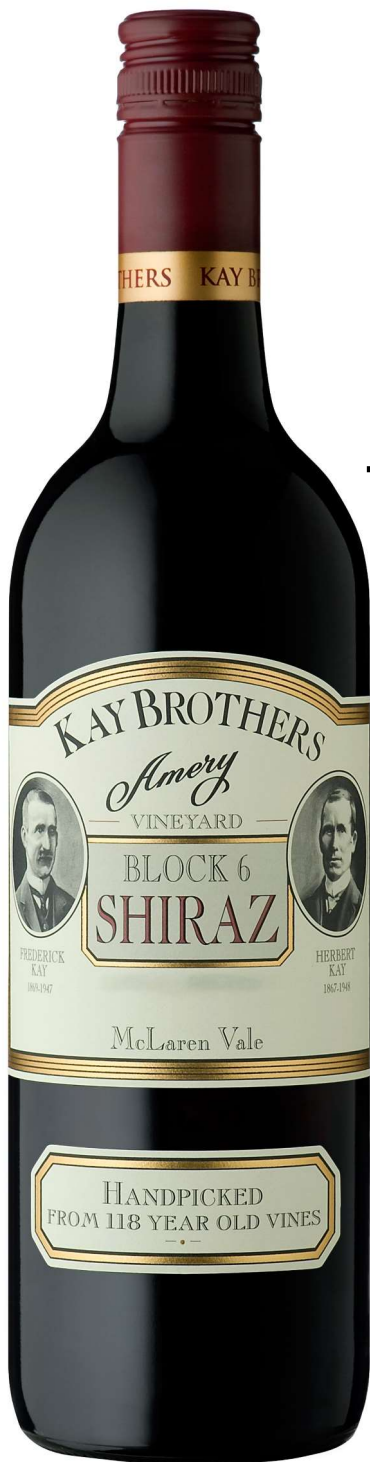




KAY BROTHERS

McLaren Vale

2016 KAY BROTHERS BLOCK 6 SHIRAZ



WINE DATA

Producer

Kay Brothers

Region

McLaren Vale

Country

Australia

Wine Composition

100% Shiraz

Alcohol

14%

Total Acidity

7.1 G/L

pH

3.48

Case Production

1,371

Bottling date

March 1, 2018

WINEMAKING

Deep ruby in color. Intense bouquet of violets, fennel, sage, boysenberry, marzipan, cigar box and a hint of cedar. Layers of concentrated cherries and dark chocolate on the palate followed by slowly building fine-grained graphite-like tannins of immense length. Rich and concentrated with power and finesse.

The 2016 vintage growing season began with an extremely dry winter and spring. Flowering conditions were good and not as windy as some years. Summer was initially warm and dry keeping fruit and vine canopies disease-free whilst restricting shoot growth. Between January 29th and February 3rd, the drought broke with 1.7 inches of much-welcomed rain. The final ripening period consisted of mild daytime temperatures and cool nights, ideal for full flavor development. Block 6 was hand-picked on March 7th, producing a healthy and clean crop of 10.65 tons. The grapes were crushed, de-stemmed and plunged twice daily while spending 10 days on skins in our traditional open fermenters. The wine was then basket-pressed and matured for 23 months in 40 % new French and American oak puncheons.

INTERESTING FACTS

Block 6 Shiraz 2016 is the 32nd 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

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