



KAY BROTHERS

McLaren Vale

2020

KAY BROTHERS HILLSIDE SHIRAZ

MCLAREN VALE, AUSTRALIA

JAMES SUCKLING.COM 92
POINTS

“A meld of old vines from Blocks 6 and 11. Open top ferments with a relatively short time on skins and 18 months in oak, American and French. Definitely old-school, with a track record of ageability and pedigree. Palate-staining dark fruits on the attack. Licorice, malt and menthol, too. The oak is drying at this nascent state and the grape tannins are twiggy. Time should impart tone, calm and complexity. Drink or hold. Screw cap.”



APRIL, 2023

QUINTESSENTIAL

IMPORTER MARKETER DISTRIBUTOR



KAY BROTHERS

McLaren Vale

2020

KAY BROTHERS HILLSIDE SHIRAZ

MCLAREN VALE, AUSTRALIA

JAMES SUCKLING.COM 92
POINTS

“A meld of old vines from Blocks 6 and 11. Open top ferments with a relatively short time on skins and 18 months in oak, American and French. Definitely old-school, with a track record of ageability and pedigree. Palate-staining dark fruits on the attack. Licorice, malt and menthol, too. The oak is drying at this nascent state and the grape tannins are twiggy. Time should impart tone, calm and complexity. Drink or hold. Screw cap.”



APRIL, 2023

QUINTESSENTIAL

IMPORTER MARKETER DISTRIBUTOR



KAY BROTHERS

McLaren Vale

2020

KAY BROTHERS HILLSIDE SHIRAZ

MCLAREN VALE, AUSTRALIA

JAMES SUCKLING.COM 92
POINTS

“A meld of old vines from Blocks 6 and 11. Open top ferments with a relatively short time on skins and 18 months in oak, American and French. Definitely old-school, with a track record of ageability and pedigree. Palate-staining dark fruits on the attack. Licorice, malt and menthol, too. The oak is drying at this nascent state and the grape tannins are twiggy. Time should impart tone, calm and complexity. Drink or hold. Screw cap.”



APRIL, 2023

QUINTESSENTIAL

IMPORTER MARKETER DISTRIBUTOR



KAY BROTHERS

McLaren Vale

2020

KAY BROTHERS HILLSIDE SHIRAZ

MCLAREN VALE, AUSTRALIA

JAMES SUCKLING.COM 92
POINTS

“A meld of old vines from Blocks 6 and 11. Open top ferments with a relatively short time on skins and 18 months in oak, American and French. Definitely old-school, with a track record of ageability and pedigree. Palate-staining dark fruits on the attack. Licorice, malt and menthol, too. The oak is drying at this nascent state and the grape tannins are twiggy. Time should impart tone, calm and complexity. Drink or hold. Screw cap.”



APRIL, 2023

QUINTESSENTIAL

IMPORTER MARKETER DISTRIBUTOR