



KAY BROTHERS
McLaren Vale
2020

KAY BROTHERS HILLSIDE SHIRAZ

MCLAREN VALE, AUSTRALIA

JAMESSUCKLING.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. Definitively 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 twiggly. Time should impart tone, calm and complexity. Drink or hold. Screw cap.”



APRIL, 2023

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR



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