KAY BROTHERS

McLaren Vale

2020

KAY BROTHERS HILLSIDE SHIRAZ

MCLAREN VALE

JAMESSUCKLING.COM ?

"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

fruits on the attack. Licorice, malt and menthol,

grape tannins are twiggy. Time should impart

too. The oak is drying at this nascent state and the

tone, calm and complexity. Drink or hold. Screw

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APRIL, 2023

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