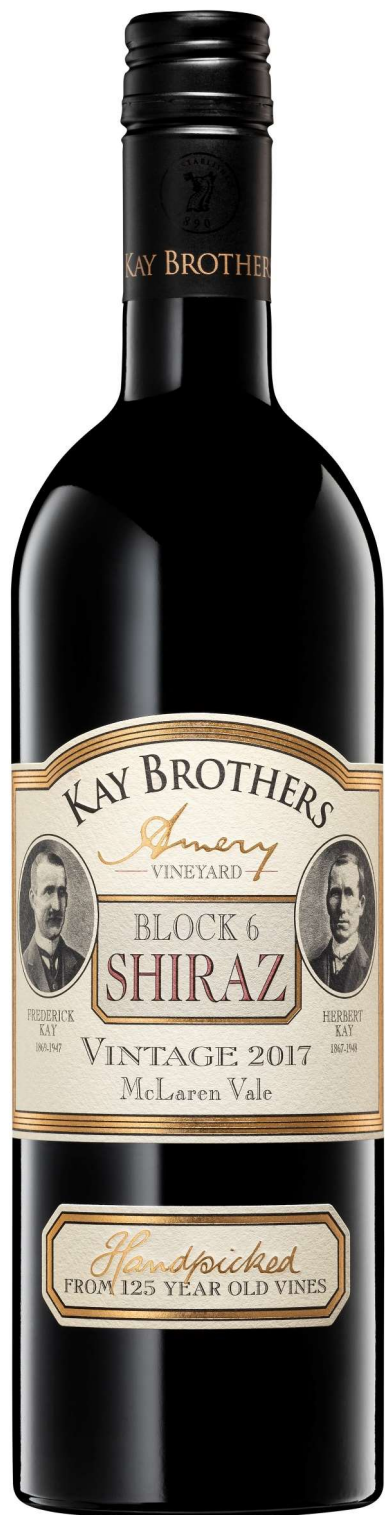




KAY BROTHERS

McLaren Vale



WINE DATA

Producer

Kay Brothers

Region

McLaren Vale

Country

Australia

Wine Composition

100% Shiraz

Alcohol

14.5%

Total Acidity

6.7 G/L

pH

3.6

2017

BLOCK 6 SHIRAZ

DESCRIPTION

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.

WINEMAKING

Block 6 vineyard faces east & rows run north to south with significant undulation. Vines are spur & cane pruned with the canes wrapped onto the top wire of the low-lying trellis. The 3.5 acres comprises a corner of red loam, some heavy clay in the middle of the block & gravely alluvial soils on the lower side. The underlying "South Maslin Sands" geology is extremely complex containing layers of glauconite, limestone, sandstone & siltstone. Vintage 2017 was set up by wonderful winter and spring rainfall, being the wettest season since 1992. Bud-burst was late but flowering conditions were mild and fruit set was quite good in this outstanding, high- quality vintage. Block 6 was hand-picked on the 21st and 30th of March 2017, producing a healthy and clean crop of 11.37 tons. The grapes were crushed, destemmed and plunged twice daily while spending 11 days on skins in our traditional open fermenters. The wine was then basket-pressed and matured for 20 months in 40% new French and American oak puncheons.

INTERESTING FACTS

Block 6 Shiraz 2017 as the 34th release of this unique single vineyard wine, celebrating 125 years of this vineyard. 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 our signature wine.

SERVING HINTS

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