

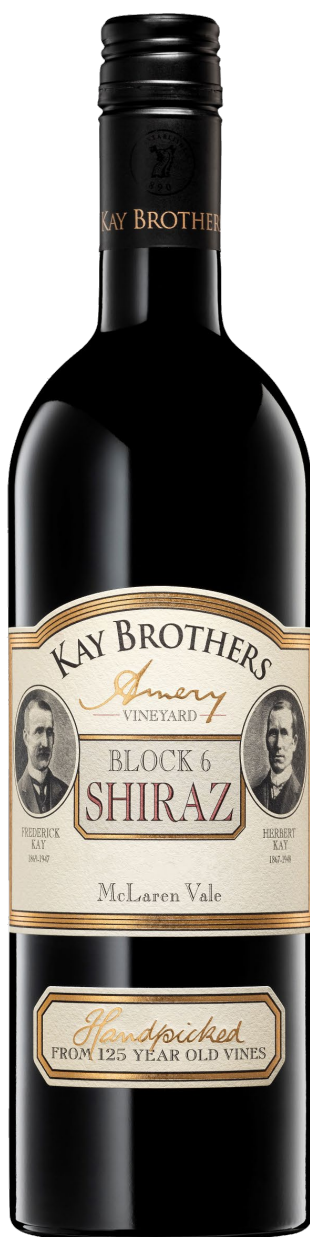
KAY BROTHERS BLOCK 6 SHIRAZ 2021

McLaren Vale, Australia



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McLaren Vale



TASTING NOTES: Deep ruby color. Perfumed notes of rose petal, musk, and red fruit are rounded by a hint of biscotti lingering in the background. The palate is elegant with flavors of dark purple fruit, aniseed and cacao. Fine-textured tannins provide excellent length.

VITICULTURE: The Block 6 vineyard faces east, and rows run north south with significant undulation. Vines are spur and cane pruned, with the canes wrapped onto the top wire of the low-lying trellis. The present 1.5 hectares comprises a corner of red loam, some heavy clay in the middle of the block and gravely alluvial soils on the lower side. The underlying "South Maslin Sands" soil is extremely complex containing layers of glauconite, limestone, sandstone and siltstone.

VINIFICATION: Block 6 was hand-picked from the 129-year-old vines on the 5th of March 2021, producing a moderate crop of 8.90 tonnes. The grapes were crushed, de-stemmed and plunged twice daily while spending 13 days on skins in our traditional open fermenters. The wine was then basket pressed and matured for 18 months in 33% new French and American oak puncheons. Bottled in February 2023.

FAMILY: Along the coast in South Australia, lies McLaren Vale, one of Australia's most famous wine regions. It is also home to the renowned Kay Brothers. Established in 1890 by brothers Herbert & Frederick Kay, it is the oldest McLaren Vale winery still in the hands of the founding family, with Herbert's grandson, Colin Kay, continuing the family's wine heritage.

The Kay Brothers Amery vineyard was first planted in 1891. It is now 54 acres with five different soil types, producing powerful wines with concentrated flavors and textured tannins. The hero variety of McLaren Vale, Shiraz, accounts for 70% of production (including Block 6 which was planted in 1892). Additionally, the vineyard is now certified under the Sustainable Winegrowing Australia program for its elimination of insecticides and herbicide for organic matter, and the use of sheep to graze and increase the fertility of the soil.

PRODUCER: Kay Brothers

REGION: McLaren Vale, Australia

GRAPE(S): 100% Single-Vineyard Shiraz

ALCOHOL: 13.5%

TOTAL ACIDITY: 6.6 G/L

RESIDUAL SUGAR: 2.5 G/L

pH: 3.58