

Penfold's

MAGILL ESTATE

SHIRAZ 1995

Magill Estate is a single-vineyard wine. As the name suggests, all grapes are grown on the historic Magill Vineyard, located within the metropolitan area of Adelaide, South Australia.

Magill Estate Shiraz is a departure from Penfold's multi-district blending philosophy. It is the only wine now made at Magill, in the same open concrete fermenters which the earlier Granges and Special Bin Reds were created. The wine was created by then Chief Winemaker Don Ditter, working closely with Max Schubert who had retired at this stage. Their brief was to make a wine as unlike Grange as possible. As a consequence, the Magill Estate Shiraz is more elegant, less reliant on sheer power with an emphasis on structure rather than on fruit.



VINEYARD REGION	Penfold's Magill Estate Vineyard, South Australia.
VINTAGE CONDITIONS	The 1995 vintage at Magill Estate resulted in the lowest tonnage of Shiraz since the inaugural vintage harvested in 1983. The grapes were picked from 27th of February through until the first of March 1995.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	Matured in new American and French oak barrels for 14 months.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.60g/L pH: 3.5
LAST TASTED	27-Jul-04
PEAK DRINKING	Now - 2006
FOOD MATCHES	Ideally suited to Beef, Lamb

Winemaker comments by John Duval

COLOUR

Deep plum red.

NOSE

Rich boiled fruit cake/plum pudding and subtle floral notes. Cedary oak characters combine with a slight evidence of chariness and spice. This wine is complex and continues to transform in the glass.

PALATE

Generous ripe, rich Shiraz fruit soaks up the rounded pleasing tannins. Ripe berry and savoury flavours are complexed by very fine integrated oak that incorporates lovely balance weight and structure to the wine. A profound offering from this single vineyard, handcrafted wine.