

Penfolds

MAGILL ESTATE

SHIRAZ 1997

Magill Estate Shiraz is Penfolds only single-vineyard wine, made from grapes grown on the remaining 5 hectares of the vineyard established by Dr Christopher Rawson Penfold in 1844. Today, the Magill Estate vineyard consists entirely of Shiraz vines, all aged between 25 and 45 years.

This wine uses the same open fermenters in which the Granges and Special Bin reds of the 1950s and 60s were created. This wine is less reliant on sheer power, with an emphasis on structure and fruit. First vintage in 1983, Magill Estate Shiraz was created by then Chief Winemaker Don Ditter, working closely with Max Schubert, who had retired but still consulted to Penfolds.

Penfolds Magill Estate Shiraz has been packaged in laser-etched bottles since this 1997 vintage.



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| VINEYARD REGION | Penfolds Magill Estate Vineyard, Adelaide, South Australia |
| VINTAGE CONDITIONS | The 1997 vintage enjoyed a cool summer which was followed by warm weather in late March and April. Winter rainfall had been excellent in most districts and good rains continued into September and past bud-burst. |
| GRAPE VARIETY | Shiraz (Syrah) |
| MATURATION | 14 months in new French & American oak. |
| WINE ANALYSIS | Alc/Vol: 13.50% Acidity: 7.00g/L pH: 3.48 |
| LAST TASTED | 27-Jul-04 |
| PEAK DRINKING | 2002 - 2010 |
| FOOD MATCHES | Ideally suited to Beef, Lamb |

Winemaker comments by
John Duval

COLOUR

Deep plum red.

NOSE

Exotic. Lifted floral aromas combine with dark chocolate and cinnamon, citrus peel spices and tobacco. The savoury background is reminiscent of cold meats.

PALATE

Distinctive, spicy Shiraz fruit typical of the region. Ripe stone fruit flavours, assertive tannins and leathery finish.