

Penfolds

MAGILL ESTATE

SHIRAZ 1999

Magill Estate Shiraz is Penfolds' only single-vineyard wine. It is of great symbolic importance because it is the only wine grown and made on the remaining 5 hectares of the original Penfolds property at Magill, in Adelaide's eastern suburbs.

First made in 1983, Penfolds Magill Estate Shiraz is an elegant, medium-weight style with velvety texture and fine tannins, matured in both new French and American oak. It is a sleek, contemporary wine, yet crafted in the old-fashioned way in the over 120-year-old winery: hand-picked, vinified in open fermenters and then basket pressed.

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



VINEYARD REGION	Magill Estate Vineyard, Adelaide
VINTAGE CONDITIONS	Uncharacteristic cool weather and spring rains retarded vine development. This was exacerbated by high temperatures in January followed by rains in February and early March. The season finished warm and dry, however, enabling a trouble-free final ripening, with 1999 fruit showing excellent varietal character and a highly approachable nature.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	14 months in new French (80%) and new American (20%) oak.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 7.50g/L pH: 3.47
LAST TASTED	17-Jan-02
PEAK DRINKING	Now - 2010
FOOD MATCHES	Ideally suited to Lamb

Winemaker comments by John Duval

COLOUR

Deep red/purple colour, with ruby/crimson rim.

NOSE

A complex and highly appealing perfumed nose, offering plum pudding, cinnamon, soy and meats, supported by nicely integrated, high class oak. Lovely depth, with mineral exotic spices filling out the background aromas.

PALATE

Balanced and flavoursome, the wine is tightly structured, with rounded, almost manicured tannins and highly appealing cedary oak. Bright, primary flavours of dark cherry and Satsuma plum flavours - typical of the vineyard - are complemented by secondary earthy, leathery notes and outstanding length. Extremely appealing now and promising a great deal for those prepared to wait a while longer.