



KAY BROTHERS

McLaren Vale

Tasting Notes

Hillside Shiraz 2012



Winemakers notes: The Hillside vineyard was initially planted in 1892 and, in 1992 a systematic replanting of the eastern hillside commenced, using cuttings taken from the 100- year-old Block 6 Shiraz and suitably named New Block 6. Unlike Block 6, Hillside allows Kay Brothers to pick various parcels of fruit so as to assemble the best blend possible. Block 4, located at the top of the hill, planted in 1969, has shallow sandy loam soil over limestone and the vines are very exposed to the wind and sun. As a consequence, the vines mature earlier in most years and tend to be low yielding, with intense fruit concentration and powerful tannins.

The rest of the Hillside Shiraz is located farther down the hill, in New Block 6, where dark chocolate loam and clay soil dispersed with quartz and ironstone over silty limestone. The New Block 6 component provides the finesse and elegance to the overall blend with savoury flavours and tight structure. The blend of these two vineyards balances each other extremely well. Harvested at the end of February 2012, and traditionally processed with open fermentation and basket-pressing, the wine matured for 20 months in American, French and Balkan oak barrels, prior to bottling in February 2014.

Description: Rich, ripe array of black fruit flavours, underscored by savoury bacon fat with briary roast beetroot and thyme on the palate. The firm, yet svelte, tannin structure ensures that this classic McLaren Vale Shiraz is packed with complexity and can only benefit from a few years in the cellar.

95 Points James Halliday Wine Companion July 2015

94 Points Wine Advocate - Lisa Perrotti-Brown Aug 2015

KAY BROTHERS AMERY VINEYARDS

ESTABLISHED 1890

TRADITIONAL PREMIUM MCLAREN VALE WINES