



KAY BROTHERS

125  
1890-2015  
YEARS OF WINE HERITAGE

## TASTING NOTES

|                        |                      |
|------------------------|----------------------|
| <b>PRODUCT</b>         | 2016 Hillside Shiraz |
| <b>PRODUCER</b>        | Kay Brothers Amery   |
| <b>REGION</b>          | McLaren Vale         |
| <b>GRAPE VARIETY</b>   | 100% Shiraz          |
| <b>ALCOHOL</b>         | 14.0 % by volume     |
| <b>RESIDUAL SUGAR</b>  | 2.8 g/l              |
| <b>pH</b>              | 3.66                 |
| <b>TOTAL ACIDITY</b>   | 6.8 g/l              |
| <b>CASE PRODUCTION</b> | 3174 -6packs         |

### DESCRIPTION

The Hillside vineyard was initially planted in 1892. 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, the Hillside Shiraz allows Kay Brothers to pick various parcels of fruit so as to assemble the best blend possible.

Block 11, located at the top of the hill, has shallow sandy loam soil over limestone and sandstone. These 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 blend of these two vineyards balances each other extremely well.

The 2016 vintage growing season began with an extremely dry winter and spring. Flowering conditions were quite good and not as windy as some years. Summer was initially warm and dry keeping fruit and vine canopies disease free whilst restricting shoot growth.

Between the 29<sup>th</sup> of January and the 3<sup>rd</sup> of February the drought broke and we received 44 mm of much welcomed rain. The moisture depleted sub-soils soaked up the rain and canopies were freshened while also filling out berry sizes.

The final ripening period consisted of mild day time temperatures and cool nights, ideal for full flavour development.

Harvested on the 17<sup>th</sup> and 20<sup>th</sup> of February, traditionally processed with open fermentation and basket pressing in our 1928 press. The wine then matured for 23 months in American and French oak. The block 11 component was fermented and matured in a large French oak foudre (holding 5400L). Bottling took place in March 2018.

### TASTING NOTES

**Colour:** Deep ruby

**Nose:** Alluring notes of smoky chacuterie, mocha, blackberry and dried herbs followed by a hint of cedar.

**Palate:** The palate is dense and concentrated. Lashings of rich dark berry fruits, marzipan and underlying earthiness. Followed by fine chocolate like tannins on the finish.

