



KAY BROTHERS

125
1890-2015
YEARS OF WINE HERITAGE

TASTING NOTES

PRODUCT	2016 Hillside Shiraz
PRODUCER	Kay Brothers Amery
COUNTRY	South Australia
REGION	McLaren Vale
GRAPE VARIETY	100% Shiraz
ALCOHOL	14.0 % by volume
RESIDUAL SUGAR	3.2 g/l
pH	3.56
TOTAL ACIDITY	7.0 g/l
CASE PRODUCTION	3174 x 6-packs

DESCRIPTION

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 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.

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 29th of January and the 3rd 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 17th and 20th 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. A full flavoured wine with plenty of class!!

SERVING HINTS

We highly recommend decanting prior to serving. S

