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# PAISLEY WINES

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## 2016 PAISLEY MAEVE SHIRAZ



### VINTAGE

2016 will be remembered as one of the great Barossa vintages. The growing season had an excellent start, with the vines happy and healthy due to the good winter rains filling the soil profile. Spring and summer were warm and dry, perfect for the red grapes to accumulate plenty of flavour, colour and tannins. The perfect conditions extended all the way through to picking, so we were able to pick the grapes at optimum ripeness.

### VINEYARDS

The Paisley Silk Shiraz was picked from a single vineyard site in the North-Western part of the Barossa, the Koonuga Hill region of the Barossa. This vineyard was specially chosen because in this cooler part of the Barossa the grapes hang longer and are picked later. The red clay soil with scattered ironstone and quartz, combined with the elevated site produce a more elegant style of Barossa Shiraz. The old vines are low yielding, thus producing wine of character and great intensity

### WINEMAKING

This single vineyard wine has had the Rolls Royce treatment in the vineyard and in the winery. Only the best fruit from select sections of the vineyard are used. The small batches are fermented with wild yeast and hand plunged a few times a day. We utilise varying degrees of whole bunch, pre and post maceration and extended time on lees in barrel, to optimise complexity and quality. The Shiraz sees 25% new French, 25% new American and the balance older neutral barrels. It had 20 months maturation in barrel before being bottled without fining or filtration.

### TASTING NOTES

The Maeve Shiraz shows all the class expected from this renowned sub region of the Barossa Valley. It has intense berry fruits with a floral lift and a hint of nutty oak. The palate is plush, dense and textured with an amalgam of flavours, vibrant berry fruit, dark chocolate, sweet spices like cinnamon and cloves with toasty mocha oak. The palate is balanced with velvety tannins and finishes with great length of berry fruit. A wine that will cellar for ten to fifteen years.