



Estate

Eocene Ancient Earth Shiraz 2016



The Name

The Maxwell Eocene Shiraz is a terroir focussed, single vineyard Shiraz from the most northern part of the estate on the corner of Olivers and Chalk Hill Roads in McLaren Vale. The geology of this area was created 35 million years ago during the Eocene Epoch, hence the name given to this wine.

Vintage Conditions

The winter of 2015 was cold and relatively dry, with July and August being quite low rainfalls. In November we had warm and still weather which made ideal conditions for the grapes. We then moved into a hot and very dry period leading into February and the vines started to show a bit of stress. Then we had a very beneficial rain event pouring 32mL into the soil, which freshened the vines without any disease issues. The crop levels were up on previous years but the flavours are concentrated and showing lots of ageing potential.

Colour & Aroma

Deep garnet with subtle plum, pepper, chocolate and bright red fruits.

Palate

Full bodied, medium-high acidity, chocolate, rich red cherries, fine tannin with a soft rounded edge. Beautiful intensity and good length.

Pairing

Spring lamb, white asparagus and spinach.
maxwellwines.com.au/restaurant

Technical Notes

Varietal Composition:	Region (GI):	Oak Maturation:
Shiraz 100%	McLaren Vale	24 months in French and American
Alcohol:	TA:	pH:
14.5% Alc./Vol.	6.8g/L	3.56
Winemakers:	Winemaker comments:	
Kate Petering & Mark Maxwell	This wine is made to enjoy upon release, however it is expected that it will continue to mature for 15+ years.	