



## MAXWELL TASTING NOTE

# Estate Range

# Silver Hammer Shiraz 2017



## Vintage Conditions

The winter of 2016 was very wet, with Pedler Creek flooding into some of our lower lying vineyards, a once in a decade event which refreshes the soils, allowing salts to be flushed away. From August to early January conditions were quite dry, allowing healthy restrained growth across the estate and average crop levels have resulted in high quality grapes. After many years of earlier starts to harvest, 2017 went back to the predictable 1st of March.

## Colour & Aroma

Rich purple and red in colour. The bouquet is abundant with plum, blackberry and red cherries, coupled with hints of mocha and vanilla

## Palate

The Maxwell Silver Hammer Shiraz delivers all the hallmarks that make the combination of this variety and the McLaren Vale region so famous. The palate has an abundance of generous flavours, a rich mouthful with plum, vanilla and complex savoury spices. The mouth filling flavours are well balanced, full bodied with a soft finish.

## Pairing

Beef short rib  
[maxwellwines.com.au/restaurant](http://maxwellwines.com.au/restaurant)

## Technical Notes

<b>Varietal Composition:</b> Shiraz 100%	<b>Region (GI):</b> McLaren Vale	<b>Oak Maturation:</b> 12-15 months in old oak, with some new French and American
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<b>Alcohol:</b> 14.5% Alc./Vol.	<b>TA:</b> 6.3g/L	<b>pH:</b> 3.59
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**Winemakers:**  
Kate Petering  
& Mark Maxwell

**Winemaker comments:**  
This wine is made to enjoy upon release, however it is expected that it will continue to mature to 5-7 years.

MAXWELL-MADE.

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