

MAGILL ESTATE

SHIRAZ 2023



The single-vineyard Magill Estate Shiraz is intrinsically linked to Penfolds beginnings. Sourced from the Magill vineyard on the edge of Adelaide's eastern suburbs (just eight kilometers from the city's CBD), fruit is crushed, fermented, and matured on-site at the original winery, established in 1844. Magill Estate Shiraz, first produced in 1983, is an elegant, medium-weight style wine with velvety texture and fine tannins, matured in both French and American oak. It is sleek and contemporary, yet crafted the original way: hand-picked, vinified in open fermenters, then basket pressed to complete fermentation in barrel.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Magill Estate

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.70

MATURATION

17 months in French oak (34% new) barriques and American oak (33% new) hogsheads

VINTAGE CONDITIONS

Winter rainfall was significantly above the long-term average, setting up the vines with full soil moisture profiles. The same weather patterns produced cooler-than-average temperatures throughout spring, which delayed budburst and flowering. Early predictions pointed to a late season. Summer was drier and warmer, closer to the long-term average. The vines enjoyed a nice, even veraison, characterised by small bunches and berries. Cool conditions prevailed during the harvest, with the best of Block 1 and Block C picked in mid-March, while the remainder of the grapes were picked in small parcels in late-March. The extended hang time allowed for concentrated flavour development and ripe tannins. Quality was exceptional, with the younger plantings on Blocks B and C delivering outstanding fruit.

COLOUR

Deep purple core, crimson rim.

NOSE

A blend of savoury and sweet aromas, starting with the rich, umami scent of seared pepper-crusted beef and flowing into the sweeter notes of liquorice and poached Satsuma plum. Depth is provided by savoury wafts of terrine, and a botanical hint of juniper complemented by the earthiness of the shitake mushroom. Darker notes of chocolate meld with bright cherry, while a floral tone of roses add a delicate fragrance. The scent of wet bracken ferns is present. Herbal notes of rosemary and sage are interlaced with a mix of baking spices, creating a complex and inviting aromatic profile.

PALATE

A predominantly savoury character is presented. There is an intriguing presence of poached autumnal quince, alongside mineral flavours reminiscent of wet steel and cool river stones. Paprika and sumac spices add warmth and depth, while the umami-rich flavour of Chinese black beans contributes to the savoury complexity. The *al dente* tannins are powdery yet ripe, with a dusty grip deeply integrated into the palate structure. Flavours of black pepper and the meaty richness of beef fillet abound. These complex threads are tempered by a fine line of acidity that weaves through the palate, ensuring the buoyant Shiraz fruit stays well in check. Neat as a pin.

PEAK DRINKING

Now - 2045

LAST TASTED

March 2025