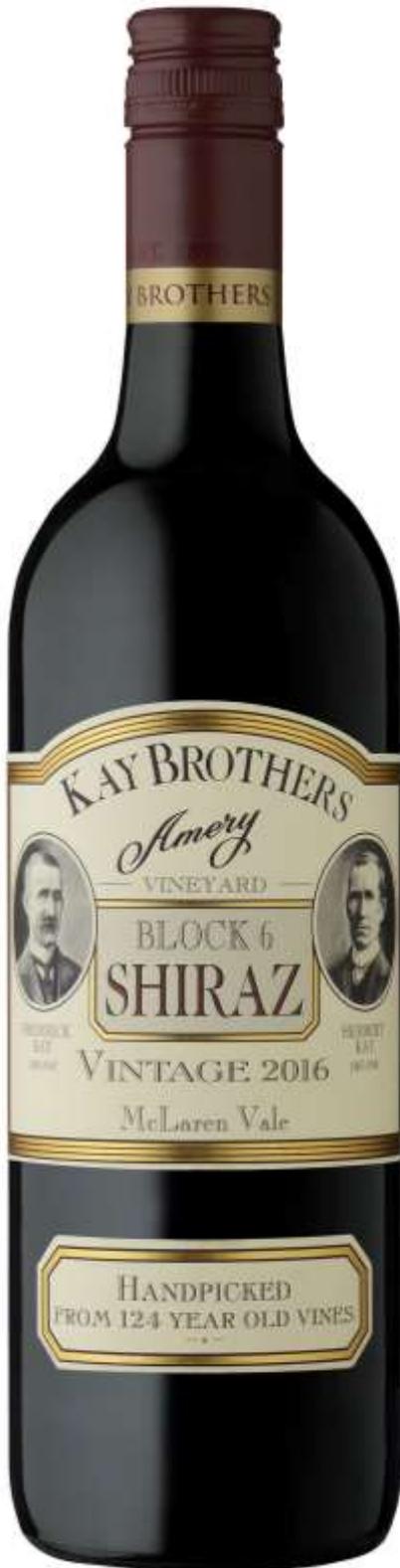




KAY BROTHERS

TASTING NOTES

125
1890-2015
OF WINE HERITAGE



PRODUCT	2016 Block 6 Shiraz
PRODUCER	Kay Brothers Amery
COUNTRY	South Australia
REGION	McLaren Vale
GRAPE VARIETY	100% Shiraz
ALCOHOL	14.0% by volume
RESIDUAL SUGAR	3.7 g/l
pH	3.55
TOTAL ACIDITY	7.1 g/l
CASE PRODUCTION	1341 x 6-packs

WINEMAKING

Block 6 vineyard faces east and rows run north south with significant undulation. Vines are cane pruned with the canes wrapped onto the top wire of the low lying trellis. The present 3.5 acres comprises a corner of red loam, some heavy clay in the middle of the block and gravely alluvial soils on the lower side. The underlying "South Maslin Sands" geology is extremely complex containing layers of glauconite, limestone, sandstone and siltstone.

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. Block 6 was hand-picked on the 7th of March, producing a healthy and clean crop of 10.65 tonnes.

The grapes were crushed, de-stemmed and plunged twice daily while spending 10 days on skins in our traditional open fermenters. The wine was then basket pressed and matured for 23 months in 40 % new French and American oak puncheons. Bottled in March 2018.

DESCRIPTION

Colour: Deep ruby.

Nose: Intense aromas of violets, fennel, sage, boysenberry, marzipan, cigar box and a hint of cedar

Palate: Layers of concentrated cherries and dark chocolate. Followed by slowly building fine-grained graphite like tannins of immense length. Rich and concentrated with power and finesse.