



Seville Estate 2019 Dr McMahon Shiraz

Winemakers Comments:

The 2019 vintage was short and intense, yet it displayed exceptional quality across all grape varieties. The warm and dry season significantly contributed to the accelerated ripening period. Fortunately, we received ample rainfall during winter and early spring, saturating our rich red soils to their full water capacity. The vines took full advantage of this water supply, establishing robust canopies that provided effective shade for the fruit during hot days. Minimizing sunburn was crucial not only for preserving the quality of the fruit but also for retaining the heightened perfume characteristics in our wines.

At the onset of the season, we experienced average rainfall, which persisted until a dry spell of eight weeks commenced in mid-January. Following two weeks of warm and dry weather, it became evident that ripening would advance rapidly, reminiscent of the compressed and tumultuous 2016 vintage. Thankfully, I drew valuable lessons from that experience, prompting us to swiftly prepare for the influx of a substantial amount of fruit within a considerably short timeframe.

Harvest date: 07/03/2019

Baumé: 12.6

pH: 3.33

TA: 5.8

Soil: Red volcanic / basalt over clay

Elevation: 180m

Aspect: North

Clone: Unknown

Yields tons/acres: 1.5

Vinification:

Fruit was handpicked in the early morning into small buckets (with bunch selection done in the vineyard). The cool fruit is brought into the winery where it is placed directly into two new 500L barrels (no destemming, 100% whole bunch). Then left for around 60 days on skins during which wild fermentation and wild malolactic fermentation take place. The wine and must is then drained out and pressed directly back to one of the 500L barrels. The wine is then matured for 10-12 months, bottled using no fining or filtration. This wine is 100% whole bunch, 100% wild ferment, 100% wild MLF, 100% barrel fermented using 100% new oak.

Tasting Notes:

A great vintage for Shiraz, especially our Old Vine Shiraz block. The wine shows great depth of flavour and tannins that we have not seen for some time. The tannins are now softening, and the wine is now showing more complex fruit characters, spice and savouriness. A wine to have in the cellar, so be patient and leave a few for 5-10 years. Drink 2025-2035

Wine Analysis:

Production: 55 dozen

Alcohol: 13.0%

Ph: 3.67

Acidity: 7.0 g/L

Reviews:

96 points Halliday Wine Companion 2023

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