



# Minotaur Reserve Shiraz 2020

## The Name

A feature of the Maxwell estate is the conifer maze in front of the winery. Many visitors to the estate take time to stroll down its paths. A labyrinth is a circular maze that in ancient Greek mythology secured the fearsome might of the half man / half bull Minotaur for King Minos of Crete. We have created the Minotaur label to convey the power and intensity contained within this, our Reserve Shiraz.

## Vintage Conditions

The start of the 2020 vintage was drier than average with rainfall 20% below average, a benefit being low disease risk. In late November, we had a very hot day followed by strong gusty winds, which reduced the crop by up to 50%.

The vines then endured a hot December, but relief came in January, with a period of a 12 days straight of a perfect 30 degrees. Welcome rain came in early February, which helped to freshen the leaves prior to harvest. The result has been wines of intense flavours and colour, but only half the volume of a normal year.

## Colour & Aroma

Deep purple / red in colour. Aromas of aniseed, plum, dried herbs and cherries.

## Palate

Classic Shiraz flavours of black current, liquorice and plum fill a generous palate with more subtle notes of cinnamon, blackberry, and cherry make a complex yet elegant wine with a soft velvety tannin structure to provide a long finish.

## Pairing

Beef short rib with onion soubise.

## Reviews

### 97 Points | Wine Orbit – Sam Kim | April 2024

*Opulent and gracefully rich, the wine is packed with dark fruit richness with vanillin oak, cake spice, cedar and cocoa notes. The powerfully concentrated palate displays multi-layered mouthfeel, combined with plush texture and beautifully melded tannins, finishing sumptuous and gratifying. It's impeccably harmonious and persistent. At its best: now to 2040.*

### 92 Points | The Real Review – Stuart Knox | June 2023

*"Rich and ripe nose of blueberry preserve, dark chocolate and vanilla aromatics. Palate is equally rich and enveloping with dark fruit compote filling the senses whilst chocolate and vanillin characters evolve as it flows long and coating to the finish. A blockbuster wine that still carries enough framework to ensure focus to the end."*

## Technical Notes

Varietal Composition	Region (GI)	Alcohol
Shiraz 100%	McLaren Vale	14.5% Alc./Vol.
Residual Sugar	TA	pH
0.68g/L	7.0g/L	3.42

## Winemakers

Kate Petering  
Mark Maxwell

## Winemaking Notes

18 months in French oak, approximately 25% new oak. This wine will continue to mature for 15+ years.