



Ellen Street Shiraz 2022

The Name

What was originally known for over 100 years as Ellen Street runs along the southern boundary of the Maxwell vineyards. Situated between this road and the winery is a small vineyard of craggy, gnarled Shiraz vines planted in 1953. Every year these vines bear some of the most concentrated fruit on the estate.

Vintage Conditions

McLaren Vale’s 2022 vintage will be recorded as one of the great years for the region, and though volume was down, flavours, colour and structure were all brilliant. The region was in excellent balance, especially compared to Eastern Australia which suffered at the hands of La Niña with excessive rainfall & flooding. After a predictably wet Winter, we progressed through a mild Spring with warm, sunny periods. At the end of November, we had a cold snap with rain & winds gusting over 100km/hour, which removed some emerging vine flowers, reducing the available number of bunches. Summer was excellent with warm, dry conditions & no 40°C days, and was followed by a perfect, warm Autumn, with harvesting starting a little later compared to recent years.

Colour & Aroma

Deep purple in colour. Aromatic spices, dark berry fruits and violets.

Palate

Rich flavours including blackberry and black cherry. Well balanced chalky tannins aid in keeping the palate long, intense and full. Lovely American oak well balanced with the tannins on the palate leave a lingering warmth and earthy spice finish.

Pairing

Hoisin Glazed Duck Legs on a bed of spring onion, cucumber & rice.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Shiraz 100%	McLaren Vale	14% Alc./Vol.
Residual Sugar	TA	pH
3.23g/L	6.4g/L	3.40

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

18 months in French and American oak, approximately 25% new barrels. Will mature for a further 10+ years if cellared correctly.