



Minotaur

Reserve Shiraz

2022

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

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 and dense in colour. Aroma shows black brambly fruits and hints of spice and dark chocolate..

Palate

Blackberry, dark cherry and bramble fills the palate, supported by fine grained tannins and earthy spices. Hints of black olive and oak on the back palate linger. Complex and layered will benefit from decanting.

Pairing

Beef short rib with onion soubise.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Shiraz 100%	McLaren Vale	14% Alc./Vol.
Residual Sugar	TA	pH
2.9g/L	6.9g/L	3.49

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

15-18 months in French oak, approximately 20% new oak. This wine will continue to mature for 15+ years.