



Ellen Street Shiraz 2023



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

The 2023 vintage will be remembered by many as a challenging year in the vineyard, especially during Spring with regular rain events causing increased disease pressure. Fortunately, McLaren Vale’s vicinity to the ocean prevailed with sea breezes and lower rainfall than other regions reducing the mildew outbreaks. The cool spring gave way to a mild summer and long ripening period which allowed fruit to reach optimum ripeness with lower alcohol levels. Vintage began 2-3 weeks later than a ‘normal’ vintage, with yields lower than average. The slow ripening and cool temperatures provided perfect natural acidity in whites with fantastic colour in reds.

Colour & Aroma

Deep purple with violet hues. Rich mahogany, charry oak and cedar with sweet vanillin spice and clove. Oak plays a supporting role for the tightly wound core of dark fruit.

Palate

Powerful yet restrained. The aromas flow seamlessly through to the palate, with perfectly balanced acid and tannin carrying the fruit to a long and sophisticated 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	14.5% Alc./Vol.
Residual Sugar	TA	pH
2.463g/L	6.2g/L	3.45
Winemakers	Winemaking Notes	
Kate Petering Mark Maxwell	Several Shiraz blocks from the Maxwell estate are individually harvested and vinified. Parcels are fermented with a large portion of whole berries in the ferment to extract silky tannins and impart lifted aromatics18 months in French and American oak, Will mature for a further 10+ years if cellared correctly.	