



Eocene Ancient Earth Shiraz 2023

The Name

The Maxwell Eocene Shiraz is a terroir focused, single vineyard Shiraz from the most northern part of the estate on the corner of Olivers and Chalk Hill Roads in McLaren Vale. The geology of this area was created 35 million years ago during the Eocene Epoch, hence the name given to this wine.

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, ink-like depth of colour. Blackberry, black cherry, dark brambly fruits with a hint of charry oak.

Pairing

Medium Rare Scotch Fillet with roasted rosemary kipfler potatoes, broccolini & finished with a red wine jus.

Palate

Layered, complex lush fruits and savouriness. Black brambly fruits, olive tapenade, bay leaf all held together by a fine acid backbone and silky tannins. Earthy, savoury spice supported by the oak that shines through on the back palate. Length and breadth of palate.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Shiraz 100%	McLaren Vale	14% Alc./Vol.
Residual Sugar	TA	pH
2.5g/L	6.2g/L	3.46

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Blended from a selection of Shiraz barrels from the Maxwell 'Block 9' vineyard site that sits on limestone soils. Grapes vinified traditionally in open fermenters for approx. 8-10 days, pressed gently, finishing primary and secondary fermentation in oak