



Silver Hammer Shiraz 2023

The Wine

The Maxwell winery is located on the south-facing slope of a solid limestone hill in the heart of McLaren Vale. This limestone provides excellent drainage, creating an environment perfect for shiraz vineyards of the highest quality. The shiraz for Silver Hammer is sourced from numerous parcels on the Maxwell estate, offering a consistency of style and quality year on year.

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 ruby/garnet red. Aromas of dark red fruits, luscious oak and mixed spice.

Palate

Distinctive McLaren Vale, medium-full bodied, rich blackberry and dark cherry fruits. Silky tannins seamlessly integrated with the mixed spice and balanced acidity. Vibrant yet dense, complex yet easy to drink, well balanced shiraz.

Pairing

Thai slow cooked beef & sweet potato curry.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Shiraz 100%	McLaren Vale	14.5% Alc./Vol.
Residual Sugar	TA	pH
3.1g/L	6.30/L	3.48
Winemakers	Winemaking Notes	
Kate Petering Mark Maxwell	Batches of Shiraz grapes vinified and matured in oak separately before being tasted and blended to deliver a wine with year-to-year consistency of flavour, structure and balance Drink now or cellar for 10+ years.	