



2017 Brick Kiln Single Vineyard Shiraz McLaren Vale, South Australia

The 2017 Brick Kiln Single Vineyard Shiraz is produced from Brick Kiln's 20 acre, Shiraz-only vineyard in Willunga, with vineyard plantings dating back to 1996.

After a wet winter and cold spring, the grapes were harvested later than usual on the 23rd March. Following open fermentation for 10 days and basket pressing, the wine was matured in predominantly American oak hogsheads (35% new) for 20 months.

The wine is dark rich ruby red in colour with powerful aromas of blackberry, dark plum and rich chocolate, with some coconut and vanillin from the American oak. On the palate, the wine delivers a wonderful array of dark red berries, rich red plums with caramel and peppery spice overtones that fill the mouth, coupled with hints of coffee and earthy tones. Fruit and oak tannins are soft and well integrated leaving a deep and lingering flavour on the mid/back palate.

Alcohol: 15%

Reviews:

2017 was a cooler year with the wine showing even denser dark berry fruits and finer tannins than 2016 with a faint herbaceous edge that is contrasted by spiced oak with layers of milk chocolate giving texture and a luxurious feel.

The American oak has worked well, with vanillin tones ensuring the more savoury notes don't overpower, there is even some charcuterie influence to dark cherry and plum to finish.

The label says 15%, but it is carried effortlessly and the wine almost borders on medium bodied given the balance that is struck between fruit, texture and oak.

The final release of the Brick Kiln wines, and it is one that will stand the test of time. You can only hope the new vineyard custodians continue to craft wines that represent a point of difference when it comes to McLaren Vale

The Wine Reviewer 94 pts