

2021 WHITE LABEL SAXONVALE SHIRAZ MOURVEDRE

These two varieties are planted as a Field Blend on the Saxonvale Vineyard. The entire Hunter has Shiraz vines, but we are not sure who had the foresight to plant the Mourvèdre back in the late 1960's. However, we now have this vineyard and are glad they did. The original plantings were trained as 'bush vines' and the variety mix is about 85% Shiraz and 15% Mourvèdre. We first released this wine in 2005 and it is a consistent favourite with a real cult following.

Growing Season

With much welcomed spring rain in 2020 we saw excellent canopy balance through all vineyards for our 2021 vintage. With the crop levels being determined in a drought year we had the unique combination of low yields and extended ripening. This resulted in lightly framed wines with elegant and detailed fruit characters.

Vineyard

Planted as a field blend, the grapes were picked from a 3-hectare block on our Saxonvale vineyard. Mourvèdre thrives in a hot, dry climate and produces small bunches of intensely flavoured berries. The Mourvèdre ripens later than the Shiraz so we wait until it is ready and pick it all together. The Shiraz is very ripe at this stage, so the style of wine is bigger and has a higher potential alcohol than our other reds.

Winemaking

The grapes were picked and co-fermented under cool conditions using cultured aromatic yeast. The wine was then placed in new and old French oak barriques where it matured for 12 months prior to bottling. The intense tannins of the Mourvèdre help lift the spicy notes of the Shiraz.

Accolades

Gold medal 2022 Hunter Valley Wine Show
James Halliday 5 Star Winery 2009 - 2023

Tasting Notes

Aromas of mulberry and black currants, followed by a palate of cocoa and rich forest fruits. Fine tannins and subtle oak frame the fruit providing a fuller style of Hunter Valley Shiraz with lifted aromatics from the Mourvèdre.

Wine Composition

pH	3.42
Titrateable Acidity	7.1g/L
Alcohol	13%
Residual Sugar	< 1g/L

Vine Age

60 years

Food Match

Wagyu Sirloin with roasted fennel and roasted beetroots

Cellaring Potential

20 + years



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