



Eocene Ancient Earth Shiraz 2024

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 September 23/24 season began with a wet and windy spring, continuing rain into summer that saturated soil moisture levels. A precise approach to our spray program prevented any disease issues. February and March provided perfect conditions, with mild days and nights allowing fruit to ripen beautifully. Vintage started in mid-February, with the majority of blocks harvested in March, marking a return to the new norm.

We saw below-average yields in most varieties and aided by the vigour from a wet spring, the vines achieved ideal maturity. A short heat wave lasting three days at 37 degrees brought the harvest to a peak with our last grapes being picked in the third week of March. Overall, the season has provided white wines with good acidity and flavour, and an elegance in the reds.

Colour & Aroma

Deep, dense purple. Satsuma plum, dark cherry and briar rose with sweet and savoury herbs and spices (oregano, thyme, cinnamon, star-anise and clove) layered with subtle hints of cocoa and restrained oak.

Pairing

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

Palate

Dense, dark and brooding yet balanced by a youthful energy, the aromas carry seamlessly onto the palate where supple mouthcoating tannins carry to a long a complex finish. Purity of fruit is what this wine is about, and this vintage has it in spades. The oak plays a supporting role here, and provides the necessary framework to capture the expression of the vineyard to its fullest

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Shiraz 100%	McLaren Vale	14% Alc./Vol.
Residual Sugar	TA	pH
2.75g/L	6.1g/L	3.54

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.