

MMAD Vineyard,  
**Blewitt Springs Shiraz 2023**  
McLaren Vale, South Australia, Australia

MMAD  
VINEYARD



|                 |                          |
|-----------------|--------------------------|
| Grape Varieties | <b>100% Shiraz</b>       |
| Winemaker       | <b>Adam Wadewitz</b>     |
| Closure         | <b>Stelvin Lux</b>       |
| ABV             | <b>13.5%</b>             |
| Residual Sugar  | <b>0.8g/L</b>            |
| Acidity         | <b>5.1g/L</b>            |
| Wine pH         | <b>3.63</b>              |
| Notes           | <b>Vegetarian, Vegan</b> |

## PRODUCER

MMAD Vineyard is a partnership between Tolpuddle and Shaw + Smith's founders, Martin Shaw and Michael Hill-Smith MW, chief winemaker and CEO Adam Wadewitz and CEO David LeMire MW. MMAD was conceived as an acronym of the team's initials. For many years, this talented quartet had been searching for a site in the McLaren Vale. In early 2021 they purchased an established vineyard in Blewitt Springs, attracted by the potential of old vine Chenin Blanc, Shiraz and Grenache. Just as this team did at Tolpuddle, they have taken an existing site and, through improved viticulture, transformed it into an outstanding single vineyard.

## VINEYARDS

Located in the dress circle of Blewitt Springs, MMAD Vineyard was first planted in 1939, and the oldest Shiraz blocks date from 1941. The vineyard has the fine Maslin sands found in Blewitt Springs, and is exposed to the fresh sea breezes from the south west. Below the sand is a layer of ironstone pebbles, and this combination of sand, ironstone, and cooling winds gives both perfume and structure to the wines.

## VINTAGE

The 2023 vintage in McLaren Vale was shaped by a cool, late season, with well-timed rainfall providing crucial support for the old, dry-farmed vines. These favourable conditions allowed the vineyards to progress steadily despite the cooler year, resulting in fruit of excellent balance, purity and concentration.

## VINIFICATION

The fruit was hand-picked and fermented as a combination of whole berries and whole bunches in a mix of open oak and open stainless steel fermenters. The wine was then basket pressed and transferred to French oak barrels for maturation. The wine was aged for ten months in the used barrels, and racked to tank prior to bottling. The wine was aged in bottle, unfiltered for 12 months.

## TASTING NOTES

There is old vine concentration, and opulence on the palate, with notes of mulberry, blackberry, cinnamon, and dark chocolate. Generous, layered, and complex, with tannins and balanced notes that keep the fruit in check.

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