

MAGILL ESTATE SHIRAZ 2024



The single-vineyard Magill Estate Shiraz is intrinsically linked to Penfolds beginnings. Sourced from the Magill vineyard on the edge of Adelaide's eastern suburbs (just eight kilometres from the city's CBD), fruit is crushed, fermented, and matured on-site at the original winery, established in 1844. Magill Estate Shiraz, first produced in 1983, is an elegant, medium-weight style wine with velvety texture and fine tannins, matured in both French and American oak. It is sleek and contemporary, yet crafted the original way: hand-picked, vinified in open fermenters, then basket pressed to complete fermentation in barrel.

GRAPE VARIETY

Shiraz

VINEYARD REGION

Magill Estate

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.67

MATURATION

18 months in French oak (67% new) and American oak (33% 1-y.o.) hogsheads

VINTAGE CONDITIONS

The 2024 growing season at Magill Estate was shaped by below-average winter rainfall, resulting in reduced soil moisture entering budburst. Spring conditions were dry overall, though November brought timely rainfall following an extended dry period. Flowering occurred in early November, coinciding with an isolated high temperature event around 10 November, which placed pressure on fruit set under already dry soil conditions. December was cooler and wetter than average, replenishing moisture and supporting canopy function. January was mild with above average rainfall from a single event, before conditions turned warm and dry through February and March. Heat events in early March were moderate at Magill Estate, relative to regional extremes. Harvest proceeded under settled, dry conditions, favouring even ripening, fruit concentration, and structural balance in the resulting wines. The grapes were hand harvested on the 23rd and 28th of February.

COLOUR

Purple with a vivid crimson rim.

NOSE

Detailed and expressive, opening with pepper crusted rare roast beef, pink peppercorn in brine and sumac spice. Red berry notes of cranberry and cherry ripple through layers of Dutch chocolate, crème brûlée and cinnamon, lifted by hints of Cherry Ripe, black pastille and dried lavender. Savoury mineral tones of boudin noir and bone marrow add depth, while a fine thread of sweet balsamic glaze brings freshness and precision.

PALATE

Bright and finely drawn, led by red fruits. Flavours of cranberries, raspberries, and cherries are carried with clarity and energy. A savoury undercurrent runs through the mid-palate, giving shape and tension, while restrained sweetness and supple tannins frame the fruit. Finely balanced and poised, the wine finishes long and mouth-watering, with freshness and structure that speak clearly of site and vintage.

PEAK DRINKING

Now - 2045

LAST TASTED

March 2026

Penfolds