



<i>Harvest date</i>	<i>23 March</i>
<i>Alcohol</i>	<i>14.2%</i>
<i>Residual sugar</i>	<i>2.6 g/l</i>
<i>Titrateable acid</i>	<i>6.5</i>
<i>pH</i>	<i>3.33</i>
<i>Oak maturation</i>	<i>20 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

The Sardanapalian Shiraz 2011

Single Vineyard McLaren Vale Shiraz

The Name

Sardanapalus was the last king of Nineveh, known for his decadence. This wine has excessively luxurious, sensual fruit and length, making it a wine fit for a king.

Amazing Sites

The Vineyard

<i>District</i>	<i>Beautiful View</i>	<i>Altitude</i>	<i>80m above sea level</i>
<i>Soil</i>	<i>Loamy sand, sandy, clay and limestone</i>	<i>Aspect</i>	<i>Southern North/South rows</i>
<i>Year planted</i>	<i>1998</i>	<i>Size</i>	<i>3.14 hectares</i>

The geology of this vineyard is both 2.6 million year old sand on sandstone, and 50 million year old Maslin Sand on clay. It is this sand and the steep southerly aspect that gives this wine pronounced fruit and seductive juiciness.

The Vintage

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

The Winemaking

Small batches of grapes are crushed gently and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending.

Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and used French and old American oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. Only the best Shiraz blocks from each vintage are selected to be part of the Amazing Sites range.

The Characteristics

The influence of the two sands found at the surface of this vineyard, Pirramimma Sandstone and Maslin Sand, have a profound effect. The resulting wine has a nose that is fruity and spicy, an endearing mix of mulberry, pepper, plums, red capsicum skin, baking spice and fennel.

The palate exhibits more of the same with additional notes of cherry. Liqueoric and fennel. There is also an intriguing modelling clay character, undoubtedly stemming from the sandy clay beneath. The mouthfeel is peppery and silky with a very long fruit mineral finish.