

Amazing  
Sites

d'Arenberg



## THE SWINGING MALAYSIAN

### Single Vineyard Shiraz 2013

McLaren Vale, Shiraz (100%)



#### The Name

Purchased in an era of free love, this vineyard has also done its fair share of swinging! First planted to shiraz in the '70s, it was grafted to Riesling, but was returned to its origins in 2001. Imported vineyard posts from Malaysia were trialled here but were too weak and had to be replaced.

#### The Vintage

A warm and dry Spring and Summer followed by further dry conditions throughout harvest meant a number of things. Firstly disease pressure was negligible, the vast majority of fruit being very clean. Secondly yields were down. Finally ripening happened relatively quickly.

From a quality perspective in regards to Shiraz, these conditions produced wines of incredible colour and flavour. Dark, brooding wines with great volumes of fruit and layers of chewy, velvety tannin structure. Big, concentrated wines but beautifully balanced.

#### The Winemaking

Small batches of grapes are gently crushed 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 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

Open your spice draw and pull out all of your woody spices; cinnamon sticks, nutmeg, cloves... That's what you can expect with your first smell of The Swinging Malaysian Shiraz. The savoury theme continues on the palate and more so as the wine evolves. Umami flavours are the dominant feature. Eventually the dried porcini notes surrender to a spiced plum or perhaps sour cherry note. A lovely refined palate with an elegant tannin profile that is fine and supple. Certainly a wine more about subtlety and nuance than brooding, boisterous power.

#### The Vineyard

**District** Beautiful View

**Altitude** 109m above sea level

**Soil** Shallow sand over sandstone

**Aspect** Eastern

**Year planted** 1970

**Size** 2.1 hectares

The geology is largely 2.3 million year old sandstone and clay under a shallow top soil of sand. The top western third is completely weather beaten with no sand left. These grapes usually ripen one week before the rest producing a very spicy shiraz.



|                 |                |                  |             |
|-----------------|----------------|------------------|-------------|
| Harvest dates   | 21 Feb         | Alcohol          | 14.6%       |
| Residual sugar  | 1.3 g/l        | Titratable acid  | 7.3         |
| pH              | 3.45           | Oak maturation   | 20 months   |
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |

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