

SHIPSTERS' RAPTURE



Single Vineyard Shiraz 2014

McLaren Vale, Shiraz (100%)

The Name

Shipsters' Rapture is named in honour of Henry Shipster who owned the vineyard before the Osborns. The Shipsters are said to have delighted in their small plot of land, lovingly planting it to vines in the late 1800's.

The Vintage

The ripening period for the 2014 season was not without challenge, but on the whole it seemed that for every punch nature threw at us there was a counter punch. The extremely dry and windy conditions experienced through spring were softened by the heavy winter rainfalls we had experienced leading up to that period. Similarly the heatwave experienced in January was immediately followed by a deluge in early February. The cool weather that followed the rains helped to slow the ripening process, which had rocketed during the hot spell. Picking went on hold for two weeks as the vines gently ticked away at their job, with flavour development catching back up to sugar ripeness. The wines themselves are exceeding expectations, given the difficult nature of the growing season. In summary, a testing vintage to date that has shown off McLaren Vale's innate ability to truly counter some fairly tough conditions. From a quality perspective in regards to Shiraz, these conditions produced big concentrated wines with incredible colour and flavour.

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 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

Many believe The Shipsters' Rapture is in some ways the essence of d'Arenberg - a highly complex bouquet of blue fruits with some nice older oak characters. The true strengths of this wine however are the soil, silage like notes that are a direct expression of the loam over limestone in the vineyard. Similar flavours are evident on the palate, the dark fruits expressing themselves in the form of blackberry and chocolate. The finish is fresh and lively.

The Vineyard

District Beautiful View

Altitude 70m above sea level

Soil Grey loam, limestone and sand

Aspect Southern East/West rows

Year Planted 1969

Size 1.5 hectares

This vineyard has a very steep south aspect, which promotes the flowery fruit characters of the wine. The floweriness is further enhanced as the vines are situated in a steep gully where considerable cold air drainage occurs at night. The geology is Blanche Point Formation (limestone based), promoting the powerful structure of the wine.

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| Harvest dates | 8 Mar | Alcohol | 14.9% |
| Residual sugar | 1.1 g/l | Titrateable acid | 6.6 |
| pH | 3.54 | Oak maturation | 20 months |
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |