

THE BAMBOO SCRUB



Single Vineyard Shiraz 2014

McLaren Vale, Shiraz (100%)

The Name

This vineyard, planted in the early 1990s is hedged by scrubland to the north and tall bamboo to the east giving inspiration to the name. On the label you can see our winemaker, Chester Osborn depicted as a playful pixie doing his best balancing act in the vineyard.

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

Once this wine opens up, lifted spice, red fruits and black brambly nuances appear on the nose. The palate is bright and fresh too, red licorice mixes with more spice and pepper dusted mulberries. The tannins are fine and talc-like, laced with minerals and nice length. This wine is all about fragrance, balance and fruitiness. It will benefit from cellaring for at least 5 years and decanting prior to serving is recommended.

The Vineyard

District Blewitt Spings
Altitude 154m above sea level
Soil Deep sand on clay
Aspect Slightly northern
Age of Vines 24
Size 1.5 hectares

The Bamboo Scrub Vineyard is in the Blewitt Springs sub-region which is renowned for its deep sands, higher altitude and continental climate. This small vineyard is quite inland for McLaren Vale and therefore produces exceptionally fruit driven, fragrant wines.

Harvest dates	1 Mar - 7 Mar	Alcohol	14.5%
Residual sugar	1.1 g/l	Titrateable acid	7.1
pH	3.53	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton