



THE SWINGING **MALAYSIAN**

Single Vineyard Shiraz 2014 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

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

SINGLE VINEYARD SHIRAZ 2014
McLAREN VALE: THE BEAUTIFUL VIEW DISTR

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

The location of this vineyard atop a hill at the Osborn site lends itself to a more elegant, fruit-forward, and spice-infused wine compared to many of its Amazing Sites counterparts. The 2014 vintage is no exception, showcasing aromas of white pepper, Asian spice, and berry compote on the nose. The palate is sleek, and although the tannins have a fine, dusty edge, the wine feels remarkably silky overall. With a bit of air, red fruit characters of cherry and raspberry take the spotlight, even at this slightly advanced age. The impressively long finish hints that this wine is just beginning to come into its own.

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	5 Mar	Alcohol	15.0%
Residual sugar	1.6 g/l	Titratable acid	7.8
рН	3.47	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton