

THE VOCIFERATE DIPSOMANIAC

Single Vineyard Shiraz 2014 *McLaren Vale, Shiraz (100%)*



The Name

It has been said that the wine from this vineyard is so good it can cause people to develop a mild case of dipsomania (look it up) and demand vociferously for another bottle.

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 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

This is a classic d'Arenberg Shiraz. The nose reveals enticing aromas of dark chocolate, freshly turned earth, porcini, and truffle. Unexpectedly, the palate bursts with sweet fruit, showcasing flavors of mulberry, boysenberry pie, and creamy milk chocolate. Warm, aged notes are prominent in the current condition of this wine. While the drinking window is open, its best days undoubtedly lie ahead, with a wealth of walnut-like tannins cradling the generous fruit, imparting a firm grip and adding savory depth to the finish.

The Vineyard

District Beautiful View
Altitude 120m above sea level
Soil 20% grey loam on sandstone
Aspect Slight undulation
Year planted 1968
Size 3.4 hectares

The geology is mostly Blanche Point Formation with red/brown earth on limestone. Very little clay is mixed with the limestone and in places the earth on top is only an inch deep. This produces a wine with great structure and varietal character. The concentration of this wine is enhanced due to the slight northerly aspect and the high, hillside location.

Harvest dates	5 Mar	Alcohol	14.5%
Residual sugar	1.0 g/l	Titrateable acid	6.8
pH	3.51	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton