

THE LAUGHING MAGPIE



Shiraz Viognier 2015

McLaren Vale, Shiraz (94%) Viognier (6%)

The Name

The Kookaburra is a native Australian bird famous for its distinctive laughing call, Chester's young daughters named them 'Laughing Magpies'. The Magpie plumage is black with a stripe of white feathers, representing McLaren Vale's first ever blend combining the (black) Shiraz and its white partner, Viognier.

The Vintage

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour and richness. Vintage started on 30 January, the earliest start on record by one day.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters, where the Viognier and Shiraz are co-fermented. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to old French oak to complete fermentation and mature. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

The Laughing Magpie Shiraz Viognier 2015, made during a beautifully balanced year, has all its components in harmony. The nose on this wine benefits from a little air and then just watch the complex array of aromas emerge from the glass. The Shiraz provides both black and red fruits, dark earthy notes, spice and fennel whilst the Viognier compliments this with floral, gingery and apricot highlights. Again, the palate is well balanced. Deep and rich in flavour, long and fine in structure and with an acid line that tightens the whole wine up providing sleek shape and long lingering finish. As with the nose, the palate benefits from time in glass. This is not a punch in the face wine but rather a complex and complete wine, filled with a myriad of subtleties resulting in an experience that is far greater than the sum of the parts. Enjoy the freshness and vibrancy of this wine as a 4 to 5 year old or confidently stow it away in a well-regulated cellar to discover even further layers of complexity.



Harvest dates	9 Feb - 18 Feb	Alcohol	14.5%
Residual sugar	1.2 g/L	Titrateable acid	6.9
pH	3.48	Oak maturation	Up to 10 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton