

# THE BONSAI VINE



## Grenache Shiraz Mourvèdre 2019

McLaren Vale, Grenache (50%) Shiraz (44%) Mourvèdre (6%)

### The Name

These old, dry grown bush vines grow in shallow soils on hard rock, requiring hand pruning to keep producing berries in this harsh environment. The vines are very small for their age, their tiny shoots giving them a bonsai appearance.

### The Vintage

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

### The Winemaking

Small batches of grapes are crushed gently 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 then 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. This wine does not undertake fining or filtration prior to bottling.

### The Characteristics

A stunning, bold GSM blend. A dark vibrant ruby red appearance. The nose is excitingly aromatic with black berries and plums. The wine opens up with a silky texture. A very elegant fusion of black and red fruits, plums, red berries and mulberries all around. A little green freshness, perhaps some sage. The tannins are dry and pronounced. A complex structure, with a very long and savoury finish.



Harvest dates	20 Feb - 27 Mar	Alcohol	14.5%
Residual sugar	1.8 g/l	Titrateable acid	6.8
pH	3.43	Oak maturation	20-21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton