

THE DEAD ARM



Shiraz 2019

McLaren Vale, Shiraz (100%)

The Name

Dead Arm is a vine disease caused by the fungus *Eutypa lata* that randomly affects vineyards all over the world. Often affected vines are severely pruned or replanted. One half, or an 'arm' of the vine slowly becomes reduced to dead wood. That side may be lifeless and brittle, but the grapes on the other side, while low yielding, display amazing intensity.

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 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, there is no racking until final blending and no fining or filtration.

The Characteristics

The 2019 Dead Arm Shiraz is a bright deep purple. Intense aromas of black cherries, mocha, Kalamata olives and dark chocolate. The palate is powerful with concentrated flavours of black cherry, blackberry, black olive seasoned with nori. A rich but balanced acid line provides length and persistence. The complexity of the tannins is truly unique. They are direct and focused, while being creamy and luxurious. Also maintaining incredible power and structure which gives this wine great cellaring ability. A wonderfully concentrated wine with complexity and a strong personality.

Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 20 years. The considerable structure and depth will ensure that the fruit characters will develop over time revealing more complexity and providing immense interest. This wine is best stored in an environment free of direct sunlight and with consistent temperatures between 10°C and 15°C.



Harvest dates	19 Feb - 16 Apr	Alcohol	15.0%
Residual sugar	1.2 g/l	Titratable acid	7.0
pH	3.48	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton