

# THE WILD PIXIE

## Shiraz 2019

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



### The Name

In 2006, Chester added a small parcel of Roussanne to The Stump Jump White. A wine journalist described him as a 'wild pixie' for concocting such a crazy blend. Taking that as a compliment, Chester went on to make an even more audacious blend with Roussanne, this time combining it with Shiraz.

### 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 open fermenters, where the Roussanne skins 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

Wonderfully aromatic, with violets, dusty clay pot, and some earthiness. The palate is loaded with herbal tomato leaf, liquorice, black olive brine. Fine cherry tomatoes. Black cherries. A fresh acidity, but very well integrated into the wine. Mellow and velvety with soft tannins. A lovely long lingering finish.



|                 |                |                  |             |
|-----------------|----------------|------------------|-------------|
| Harvest dates   | 19 Feb - 8 Mar | Alcohol          | 15.0%       |
| Residual sugar  | 1.8 g/l        | Titrateable acid | 7.1         |
| pH              | 3.47           | Oak maturation   | 12 months   |
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |