

# THE BONSAI VINE



## Grenache Shiraz Mourvèdre 2020

McLaren Vale, Grenache (53%) Shiraz (41%) 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 and Spring rains were quite good which meant vigour was high. October and November saw some cooler weather which made flowering and set spread out over a long period with an intense short heat wave in the middle of set reducing the crop significantly. A nice rain on the 1st of February set the vines up well and mild to cool, dry, weather prevailed. A few slightly warmer nights in the later part of ripening helped the last sugar push. Yields were down significantly, the lowest in memory, however, quality is exceptional. Some of the best wines seen for years. Great colour, fruit characters, flavours and length.

### 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

The best synergy of Grenache, Shiraz and Mourvèdre. Deep and vibrant purple colour. Fragrant on the nose where black fruits like black cherries and mulberries are followed with a red fruit tone of cranberries and redcurrant. Spice notes of cloves and cinnamon. The palate is complex and sophisticated. A great depth of black-hearted fruits, ripe plum, liquorice and oak flavours. A layer of fresh red fruits, raspberries, cassis, red plum are surrounded by an enticing smokiness and almost meaty finish. Tannins are smooth and savoury. Fresh and clean acidity. Lingering finish. Absolutely ready now but this wine has definitely an assured future.



Harvest dates	12 Mar - 21 Apr	Alcohol	14.5%
Residual sugar	1.3 g/l	Titratable acid	6.7
pH	3.45	Oak maturation	20-21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton