

Amazing
Sites

d'Arenberg



THE FRUIT BAT

Single Vineyard Shiraz 2012

McLaren Vale, Shiraz (100%)



The Name

An old shearing shed on the property is home to tiny fruit bats that live in the old hessian wool sacks.

The Vintage

A wet summer and winter in 2011 set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

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 transferred to a mixture of new and used French and old American 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

Restrained purple and red fruits are nicely balanced with appealing floral notes of rose petal and exotic savoury spices of turmeric, paprika and cumin. The palate is linear and with lovely fruit purity. Bright mixed berry and plum characters open to layers of complexity including cooked red meat, black olive, Turkish delight and spice. It's medium to full bodied with a great balance of power and impressive minerality and structure. The fine, grippy fruit tannins are layered and build through the palate for a long finish and are a real feature of the wine. Bottle aging will serve this wine well and decanting prior to serving is recommended.



Harvest dates	26 February	Alcohol	14.7%
Residual sugar	1.0 g/l	Titrateable acid	7.1
pH	3.50	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton