



<i>Harvest date</i>	<i>20 March</i>
<i>Alcohol</i>	<i>15.2%</i>
<i>Residual sugar</i>	<i>2.3 g/l</i>
<i>Titrateable acid</i>	<i>6.7</i>
<i>pH</i>	<i>3.33</i>
<i>Oak maturation</i>	<i>20 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

The Vociferate Dipsomaniac Shiraz 2011

Single Vineyard McLaren Vale Shiraz

Part of the McLaren Vale Scarce Earth Project

The Name

Fourth generation winemaker Chester Osborn believes the wine from this vineyard is so good it can cause people to develop a mild case of Dipsomania (look it up) and demand 'vociferously' for another bottle.

Amazing Sites

The Vineyard

<i>District</i>	<i>Beautiful View</i>	<i>Altitude</i>	<i>120m above sea level</i>
<i>Soil</i>	<i>Red and brown shallow clay and loam on limestone</i>	<i>Aspect</i>	<i>Slight undulation, East/West rows</i>
<i>Year planted</i>	<i>1968</i>	<i>Size</i>	<i>3.4 hectares</i>

The geology of this vineyard is Blanche Point Formation. Very little clay is mixed with the limestone and in places the earth on top is only an inch deep, which produces a wine with great structure and varietal character. The concentration of this wine is enhanced due to the slight northerly aspect and the high, hillside location.

The Vintage

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

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, and there is no racking until final blending. Only the best Shiraz blocks from each vintage are selected to be part of the Amazing Sites range.

The Characteristics

There is a lovely violet spectrum to the nose and an intense aniseed lift. More layers of red fruit, leafy notes, dark ash and game are also detectable.

The palate is unapologetically structured in youth, a quality derived from the underlying chalk in the soil. The flavour profile includes raspberry and mulberry and the accompanying leaves from these trees. These beautiful purple fruits are enhanced by more earthy and savoury characters along with striking spicy, aniseed notes. The tannins add a lovely cedar like edge to the wine, which along with the red fruit and soot on the finish will leave you salivating.