







# **THE BAMBOO SCRUB**

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# Single Vineyard Shiraz 2013 McLaren Vale, Shiraz (100%)

### The Name

This vineyard, planted in the early 1990s is hedged by scrubland to the north and tall bamboo to the south giving inspiration to the name. On the label you can see our winemaker, Chester Osborn depicted as a playful pixie doing his best balancing act in the vineyard.

# **The Vintage**

A warm and dry Spring and Summer followed by further dry conditions throughout harvest meant a number of things. Firstly disease pressure was negligible, the vast majority of fruit being very clean. Secondly yields were down. Finally ripening happened relatively quickly.

From a quality perspective in regards to Shiraz, these conditions produced wines of incredible colour and flavour. Dark, brooding wines with great volumes of fruit and layers of chewy, velvety tannin structure. Big, concentrated wines but beautifully balanced.

# **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, 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

This wine has reached a wonderful spot in its evolution. Supremely complex displaying a range of umami notes like seaweed and tapenade matched to heady Christmas spice, sweet cola and summer berries. The mouthfeel, whilst showing remarkable depth, has certainly softened, and is starting to feel quite supple and elegant but retains a wonderful persistence. Another Amazing Sites wine that will benefit from a splash of air and whilst accessible now should also present well into the future.

### **The Vineyard**

District Blewitt Sands Altitude 154m above sea level Soil Sandy loam on clay Aspect Slight northerly Year planted 1984 Size 1.5 hectares

This small vineyard is quite inland for McLaren Vale, subsequently producing fruit driven, fragrant wines. Half this vineyard is grafted on rootstock which adds complexity to the fragrance and tannins.



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Harvest dates	25 Feb	Alcohol	15.0%
Residual sugar	1.1 g/l	Titratable acid	7.1
pH	3.48	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton

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