

Amazing  
Sites

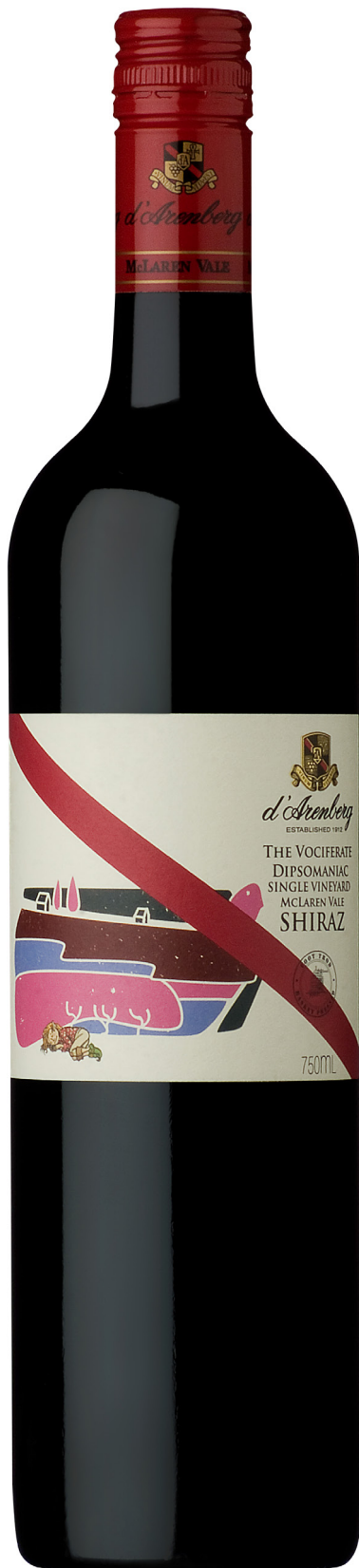
d'Arenberg



## THE VOCIFERATE DIPSOMANIAC

### Single Vineyard Shiraz 2013

McLaren Vale, Shiraz (100%)



#### The Name

It has been said that 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.

#### 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

Classic McLaren Vale Shiraz. Strikingly powerful and deliciously flavoursome at the same time. Milk chocolate, mocha, cream, stewed rhubarb and other red fruits. A textured palate with well-balanced tannins matched to finely etched acid. Harmonious, generous and complete. A stunning vintage for this highly respected wine.

#### The Vineyard

**District** Beautiful View  
**Altitude** 120m above sea level  
**Soil** 20% grey loam on sandstone  
**Aspect** Slight undulation  
**Year planted** 1968  
**Size** 3.4 hectares

The geology is mostly Blanche Point Formation with red/ brown earth on limestone. Very little clay is mixed with the limestone and in places the earth on top is only an inch deep. This 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.



Harvest dates	25 Feb	Alcohol	14.8%
Residual sugar	1.5 g/l	Titrateable acid	7.2
pH	3.51	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton