

Amazing Sites

d'Arenberg



SHIPSTERS' RAPTURE

Single Vineyard Shiraz 2013

McLaren Vale, Shiraz (100%)



The Name

Shipsters' Rapture is named in honour of Henry Shipster who owned the vineyard before the Osborns. The Shipsters are said to have delighted in their small plot of land, lovingly planting it to vines in the late 1800's.

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.

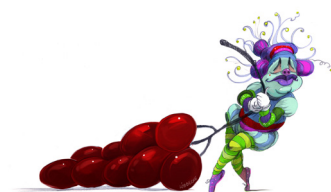
The Characteristics

Sometimes it pays to expect the unexpected. In a year revered for producing ripe, opulent wines, Shipsters' Rapture has bucked the trend and offers up a precise Shiraz with flashes of cool mint, pine and tobacco leaf. Tight red fruits clasp firmly to a framework of chiselled tannins, highlighted by a punchy acid that purrs through the mid palate. Sleak, slick Shiraz beckoning you to lay it down to allow the tannin and acid to loosen their grip, thus revealing the generous red fruits that are promised. An accomplished wine that is bound to evolve into a conversation stopper.

The Vineyard

District Beautiful View
Altitude 70m above sea level
Soil 1/4 grey loam/limestone, 1/4 sand/limestone, loamy sand/limestone
Aspect Steep southern
Year planted 1969
Size 1.5 hectares

It has a very steep south aspect, which promotes the flowery fruit characters of the wine. The floweriness is further enhanced as the vines are situated in a steep gully where considerable cold air drainage occurs at night. The geology is Blanche Point Formation (limestone based), promoting the powerful structure of the wine.



Harvest dates	24 Feb	Alcohol	14.7%
Residual sugar	0.6 g/l	Titratable acid	7.1
pH	3.49	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton