

Amazing Sites

d'Arenberg



THE FRUIT BAT



Single Vineyard Shiraz 2013

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 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

As the name suggests, this wine is defined by a high level of sweet fruit. Plums, blackberry and liquorice dominate but flashes of fennel and spice play an integral role. The palate is generous and juicy, succulent cherry and plum with a texture reminiscent of milk chocolate. Super fine grained tannin add seriousness but never dominate ensuring the wine remains immediately drinkable, one may even say, opulent.

The Vineyard

District Beautiful View

Altitude 125m above sea level

Soil Half grey loam/limestone and 1/2 sandy loam/limestone

Aspect Slight eastern

Year planted 1998

Size 3.8 hectares

The soil is shallow grey loam (and sand) over 35-56 million year old Blanche Point Formation. It is located 9km from the ocean at 120m above sea level. It is the most inland vineyard on this geology and has the most diurnal temperature variation.



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| Harvest dates | 24 Feb | Alcohol | 14.8% |
| Residual sugar | 0.8 g/l | Titratable acid | 6.8 |
| pH | 3.47 | Oak maturation | 20 months |
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |