

THE AMARANTHINE



Single Vineyard Shiraz 2014

McLaren Vale, Shiraz (100%)

The Name

Amaranthine; to an artist it is a deep purple-red on his palette. To the wordsmith, eternally beautiful and unfading; everlasting. To fourth generation winemaker Chester Osborn, it is a wine that encapsulates both; a deep red beauty that appeal will last a lifetime.

The Vintage

The ripening period for the 2014 season was not without challenge, but on the whole it seemed that for every punch nature threw at us there was a counter punch. The extremely dry and windy conditions experienced through spring were softened by the heavy winter rainfalls we had experienced leading up to that period. Similarly the heatwave experienced in January was immediately followed by a deluge in early February. The cool weather that followed the rains helped to slow the ripening process, which had rocketed during the hot spell. Picking went on hold for two weeks as the vines gently ticked away at their job, with flavour development catching back up to sugar ripeness. The wines themselves are exceeding expectations, given the difficult nature of the growing season. In summary, a testing vintage to date that has shown off McLaren Vale's innate ability to truly counter some fairly tough conditions. From a quality perspective in regards to Shiraz, these conditions produced big concentrated wines with incredible colour and flavour.

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

The Amaranthine is a wine of grand proportions and intense complexity, starting with concentrated purple fruit on full throttle. Layers of fruit, spice, earth, and meatiness create a rich, mouth-filling profile with a sense of elegance and balance. The palate is dark and earthy, featuring purple fruits, perfume, musk, flowers, and anise. Supported by rich, textured tannins and a long, cedary finish, this wine showcases a structure that demands time but is balanced even now.

The Vineyard

District Beautiful View
Altitude 97m above sea level
Soil Grey loam over limestone and sandstone
Aspect Eastern, undulating North & South
Year planted 1968
Size 3.3 hectares

The geology of this vineyard is Blanche Point Formation. About one third of the top soil is completely gone producing low yields of very concentrated grapes. The vines produce the densest, richest, most gutsy shiraz, these grapes have always contributed significantly to our famed wine, The Dead Arm.

Harvest dates	1 Mar	Alcohol	14.8%
Residual sugar	1.2 g/l	Titrateable acid	6.6
pH	3.51	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton