

THE FRUIT BAT



Single Vineyard Shiraz 2014

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

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

True to its name, this wine is indeed generous and fruit-driven, brimming with flavors of fig, prune, ripe blackberry, plum, sweet licorice, and chocolatey notes. The palate is round, rich, and full, reminiscent of creamy milk chocolate. This creaminess is then met by a wave of grippy tannins that make a late but pronounced entrance, adding savory depth and length to this otherwise warm and juicy wine.

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.

Harvest dates	4 Mar	Alcohol	14.5%
Residual sugar	0.8 g/l	Titratable acid	7.3
pH	3.48	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton