

THE SARDANAPALIAN



Single Vineyard Shiraz 2014

McLaren Vale, Shiraz (100%)

The Name

Sardanapalus was the last king of Nineveh, known for his decadence. This wine has excessively luxurious, sensual fruit and length, making it a wine fit for a king.

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

Approaching nearly 10 years of age, this wine exhibits youthful red fruit and ferrous aromas that are beginning to give way to secondary notes of prune and dried cranberry. A subtle hint of black olive and mushroom contributes complexity and intrigue. On the palate, the wine commands attention with its muscular presence, yet it gracefully tapers off to a more elegant, refined, and persistent finish. The dryness of fine, gritty tannins lingers, embracing the ironic, red fruit flavors. There's ample promise left in this Shiraz, indicating there's plenty more to come.

The Vineyard

District Beautiful View

Altitude 80m above sea level

Soil Loamy sand, sandy clay and limestone

Aspect Southern North / South rows

Year planted 1998

Size 3.14 hectares

The geology of this vineyard is both 2.6 million year old sand on sandstone, and 50 million year old Maslin Sand on clay. It is this sand and the steep southerly aspect that gives this wine pronounced fruit and seductive juiciness.

Harvest dates	5 Mar	Alcohol	14.3%
Residual sugar	1.3 g/l	Titratable acid	7.6
pH	3.50	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton