

d'Arenberg



THE LAUGHING MAGPIE

Shiraz Viognier 2016

McLaren Vale, Shiraz (96%) Viognier (4%)



The Name

The Kookaburra is a native Australian bird famous for its distinctive laughing call, Chester's young daughters named them "Laughing Magpies". The Magpie plumage is black with a stripe of white feathers, representing McLaren Vale's first ever blend combining the (black) Shiraz and its white partner, Viognier.

The Vintage

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters, where the Viognier and Shiraz are co-fermented. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to old French oak to complete fermentation and mature. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

A rather dark appearance with a vivid purple hue suggesting a complex dry red. The nose is particularly intense, with peppery spice, hints of fragrant flower and perfume aromas, plus nectarines, apricots, ginger and herbs from the small parcel of viognier that the Shiraz is cofermented with.

On the palate the Shiraz is more dominant. There is some sweeter fruit characters like blackberry, blueberry and boysenberry. The palate is rich and generous and soft silky tannins.



Harvest dates	12 Feb - 11 Mar	Alcohol	14.5%
Residual sugar	1.4 g/l	Titratable acid	7.1
pH	3.40	Oak maturation	10 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton