

THE WILD PIXIE

Shiraz 2016

McLaren Vale, Shiraz (92%) Roussanne (8%)



The Name

In 2006, Chester added a small parcel of Roussanne to The Stump Jump White. A wine journalist described him as a 'wild pixie' for concocting such a crazy blend. Taking that as a compliment, Chester went on to make an even more audacious blend with Roussanne, this time combining it with Shiraz.

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 Roussanne 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

This intensely-coloured wine is big in flavour, and personality. The nose is quite closed initially, but slowly evolves to reveal white pepper, cloves and five-spice. There's masses of dark plums and mulberries, with some pretty serious tannin (thanks to the Roussanne). The finish is mouth-watering and long, with lots of spice, and lots of acidity. This wine has the depth, and structure, to age for quite some time.



Harvest dates	13 Feb - 30 Mar	Alcohol	14.5%
Residual sugar	1.3 g/L	Titrateable acid	7.2
pH	3.44	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton