

# THE BONSAI VINE

## Grenache Shiraz Mourvèdre 2018

McLaren Vale, Grenache (48%) Shiraz (44%) Mourvèdre (8%)



### The Name

These old, dry grown bush vines grow in shallow soils on hard rock, requiring hand pruning to keep producing berries in this harsh environment. The vines are very small for their age, their tiny shoots giving them a bonsai appearance.

### The Vintage

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties..

### The Winemaking

Small batches of grapes are crushed gently 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 then 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. This wine does not undertake fining or filtration prior to bottling.

### The Characteristics

Beautiful. A cacophony of red and black berries, bramble and almost dusty white pepper aromas. A more herbal feeling with fennel seed and nuances of kirsch and Pascales red - black jubes. Beautifully constructed with a rounded and bright mid palate, and grippy yet elegant and persistent tannins giving wonderful length. It will be fascinating to see this wine cellar with grace, certainly one to watch.



Harvest dates	14 Feb - 12 Apr	Alcohol	14.5%
Residual sugar	1.5 g/l	Titratable acid	7.3
pH	3.40	Oak maturation	20-21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton