

THE LAUGHING MAGPIE

Shiraz Viognier 2019

McLaren Vale, Shiraz (95%) Viognier (5%)



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

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

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

Bright, deep ruby.
Lifted and expressive aromas of black cherries, ripe blackberries, dark chocolate, and a hint of mocha.
Generous and richly layered, showcasing concentrated dark fruits alongside dark chocolate.
Dutch licorice, and subtle thyme provide savoury undertones add complexity and depth. Juicy, mouthcoating tannins drive a long, powerful finish, highlighting the wine's full-bodied character.



Harvest dates	19 Feb - 27 Mar	Alcohol	14.5%
Residual sugar	1.6 g/l	Titrateable acid	6.9
pH	3.46	Oak maturation	10 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton