

TOILET WINE BY BOBBY FINGERS

Shiraz 2021

McLaren Vale, Shiraz (100%)



The Name

Toilet Wine is a collaboration between the world-renowned artist and fourth generation YouTuber Bobby Fingers and a guy called Chester Osborn of d'Arenberg winery. It features loads and loads of flavours like berries and oak tannins and hot kangaroo skin. I had my heart set on calling it "Chanson de la Raison" but Chester's obsession with toilets is evident in the name he chose. Presumably as some kind of marketing gimmick. Other than that, I can promise you no toilets were used in the making of this wine. Or at least I was promised that no toilets were used in the making of this wine. There's a QR code on the back label that leads to a video. You might like to watch it as you enjoy my Toilet wine. Follow the clues. Find the Diorama.

The Winemaking

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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 Vintage

Winter and Spring rains were quite good which meant vigour was high. October and November saw some cooler weather which made flowering and set spread out over a long period with an intense short heat wave in the middle of set reducing the crop significantly. A nice rain on the 1st of February set the vines up well and mild to cool, dry, weather prevailed. A few slightly warmer nights in the later part of ripening helped the last sugar push. Yields were down significantly, the lowest in memory, however, quality is exceptional. Some of the best wines seen for years. Great colour, fruit characters, flavours and length.

Harvest dates	16 Feb - 19 Apr	Alcohol	14%
Residual sugar	0.9 g/l	Titrateable acid	5.8
pH	3.54		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton