







THE VOCIFERATE DIPSOMANIAC

Single Vineyard Shiraz 2012

McLaren Vale, Shiraz (100%)

The Name

It has been said that the wine from this vineyard is so good it can cause people to develop a mild case of dipsomania (look it up) and demand vociferously for another bottle.

The Vintage

A wet summer and winter in 2011 set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

The Winemaking

Small batches of grapes are gently crushed 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 transferred to a mixture of new and used French and old American oak barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

An impressive volume of ripe fruits with a whisper of woodsmoke and earth on the nose. The palate is a powerhouse, flush with more ripe berry and plum fruits, dark chocolate notes and an almost beefy, truffle like brooding quality. The concentration and complexity of this wine are quite striking. The tannin profile is also imposing but manages to remain vibrant, giving a mouthwatering quality to the wine. If you like a wine with grunt and power, the Vociferate Dipsomaniac is for you. Careful cellaring should see this wine just take its foot of the gas a little as tannins and fruit integrate and balance out.



Harvest dates 26 February Alcohol 14.6%
Residual sugar 1.0 g/l Titratable acid 7.4
pH 3.45 Oak maturation 20 months
Chief Winemaker Chester Osborn Senior Winemaker Jack Walton

