

# THE BONSAI VINE

## Grenache Shiraz Mourvèdre 2017

*McLaren Vale, Grenache (48%) Shiraz (47%) Mourvèdre (5%)*



### 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

A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

### 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 old French oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. The Bonsai Vine does not undertake fining or filtration prior to bottling.

### The Characteristics

Initially savoury, dark and brooding. Loads of Dutch liquorice, dark soy and earthy notes. These savoury notes release their grip slowly revealing the generous, dark berry fruits below. Blackberries, boysenberry and plum notes. The mouthfeel through the attack and mid palate is deliciously silken, until a super fine, grippy tannin asserts itself towards the finish. Dark and brooding with great depth and layers of flavour, yet quite restrained and certainly worthy of an hour or so in a decanter.



Harvest dates	<b>15 Mar - 10 Apr</b>	Alcohol	<b>14.5%</b>
Residual sugar	<b>1.8 g/L</b>	Titratable acid	<b>6.6</b>
pH	<b>3.48</b>	Oak maturation	<b>12 months</b>
Chief Winemaker	<b>Chester Osborn</b>	Senior Winemaker	<b>Jack Walton</b>