



# d'Arenberg Shipsters' Rapture Shiraz 2010

## Single Vineyard, McLaren Vale

*Part of the McLaren Vale Scarce Earth project*

### The Name

Shipsters' Rapture is named in honour of Henry Shipster and his family who owned the vineyard before the Osborn family. The Shipsters are said to have delighted in their small plot of land, lovingly planting it to vines, an orchard and Needle Pines that still line the vineyard today.

### The Vineyard

**Altitude:** 70m above sea level

**Size (area)** 1.5 hectares

**Soil:** Sandy Loam/Limestone

**Aspect:** Southern

**Sub-Region:** Beautiful View

**Age of Vines:** 43 years

This very steep south aspect vineyard (depicted front) was planted to Shiraz in 1969. This aspect promotes the flowery fruit characters of the wine. The floweriness is further enhanced as the vines are situated in a steep gully where considerable cold air drainage occurs at nightfall. The geology is Blanche Point formation (limestone based), promoting the powerful structure of the wine.



### The Vintage

Above average autumn rains set the vines up well. There was some heat during flowering which reduced crop levels in but with no ill-effects on quality.

There was some more warm weather in January as the reds were going through veraison, this did no damage, but did encourage an early start to vintage. The day time temperatures were mild through out ripening with mild to cool nights.

2010 was a very strong vintage in McLaren Vale with the reds in particular showing excellent varietal characters and balance.

### The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard. Small batches are crushed in the Demoisy open-mouthed, rubber toothed crusher 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. When tannin extraction is just right the wine is basket pressed and transferred to a mixture of new and used French and old American oak barriques to complete primary and secondary fermentation. The barrel ferments are aged on lees to keep the wine fresh while also reducing the oak influence. There is no racking until final blending. Chester and the winemaking team undertake an extensive barrel tasting process for the 'Amazing Sites' range and only the best shiraz blocks from each vintage are selected.

### Tasting Note

Upon release, The Shipsters' Rapture has a vivid, young, dense, purple-red colour. The nose is dominated by deep, dark purple fruits. Initially a little tight, with air there is the appearance of spice and flowery, mulberry notes.

Deep, rich mulberries and plums are the feature fruits on the palate. There is also a very appealing volume of spice on the finish. The cooling influence of the steep vineyard has created a more focused, linear wine. There is a real density to the wine with lovely long, mineral tannins that really linger.

This wine epitomizes elegance but power. It will benefit from cellaring and decanting prior to serving is recommended.

### Technical Information

<b>Harvest Dates:</b>	<b>Alcohol by Volume:</b>	<b>Additional Info:</b>
5 March 2010	14.2%	Vegan friendly
<b>Oak Maturation:</b>	<b>Titrateable Acid:</b>	<b>Chief Winemaker:</b>
20 months in new and old French and old American Oak	6.6 <b>pH:</b> 3.42	Chester d'Arenberg Osborn <b>Senior Winemaker:</b> Jack Walton

