



<i>Harvest date</i>	<i>29 March</i>
<i>Alcohol</i>	<i>14.1%</i>
<i>Residual sugar</i>	<i>2.4 g/l</i>
<i>Titrateable acid</i>	<i>6.2</i>
<i>pH</i>	<i>3.36</i>
<i>Oak maturation</i>	<i>20 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

# Shipsters' Rapture Shiraz 2011

*Single Vineyard McLaren Vale Shiraz*

## *The Name*

Shipsters' Rapture is named in honour of Henry Shipster who owned the vineyard before the Osborns. The Shipsters are said to have delighted in their small plot of land, lovingly planting it to vines in the late 1800's.

*Amazing Sites*

## *The Vineyard*

<i>District</i>	<i>Beautiful View</i>	<i>Altitude</i>	<i>70m above sea level</i>
<i>Soil</i>	<i>1/4 grey loam/limestone, 1/4 sand/limestone, loamy sand/limestone</i>	<i>Aspect</i>	<i>Southern East/West rows</i>
<i>Year planted</i>	<i>1969</i>	<i>Size</i>	<i>1.5 hectares</i>

This vineyard has a very steep south aspect, which 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 night. The geology is Blanche Point Formation (limestone based), promoting the powerful structure of the wine.

## *The Vintage*

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

## *The Winemaking*

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 transferred to a mixture of new and used French and old American oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. Only the best Shiraz blocks from each vintage are selected to be part of the Amazing Sites range.

## *The Characteristics*

Many believe The Shipsters' Rapture is in some ways the essence of d'Arenberg - a highly complex bouquet of fennel, pepper and dark fruits. The true strengths of this wine however are the soil, silage like notes that are a direct expression of the loam over limestone in the vineyard.

Similar flavours are evident on the palate, the dark fruits expressing themselves in the form of blackberry and chocolate. The finish is spicy and mineral giving an overall feeling of vibrancy.