



<i>Harvest date</i>	23 March
<i>Alcohol</i>	14.4%
<i>Residual sugar</i>	2 g/l
<i>Titrateable acid</i>	6.5
<i>pH</i>	3.3
<i>Oak maturation</i>	20 months
<i>Chief Winemaker</i>	Chester Osborn
<i>Senior Winemaker</i>	Jack Walton

The Amaranthine Shiraz 2011

Single Vineyard McLaren Vale Shiraz

The Name

Amaranthine; to an artist it is a deep purple-red on his palette. To the wordsmith, *eternally beautiful and unfading; everlasting*. To fourth generation winemaker Chester Osborn, it is a wine that encapsulates both; a deep red beauty that's appeal will last a lifetime.

Amazing Sites

The Vineyard

<i>District</i>	<i>Beautiful View</i>	<i>Altitude</i>	<i>97m above sea level</i>
<i>Soil</i>	<i>Loam, limestone and clay</i>	<i>Aspect</i>	<i>Eastern, undulating N&S North/South rows</i>
<i>Year planted</i>	<i>1968</i>	<i>Size</i>	<i>3.3 hectares</i>

The geology of this vineyard is Blanche Point Formation . About one third of the top soil is completely gone producing low yields of very concentrated grapes. The vines produce the densest, richest, most gutsy shiraz, these grapes have always contributed significantly to our famed wine, The Dead Arm.

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

If you are seeking a wine of intriguing complexity that evolves evocatively in the glass, look no further than The Amaranthine. With each subsequent sniff we journey further and further from where we started. Characters range from milk chocolate, mulberries and plums through to cinnamon, nutmeg and sandalwood.

The palate is similarly complex, old vine wood and hazelnut interspersed with red and purple fruits, leather and muscatels. A favourite amongst the winemakers, the quality of The Amaranthine is evidenced by the fact that you may happily linger on the bouquet this wine, returning to inhale its exotic aromas time and time again before realising that you are yet to take a sip..... as should be the case with all fine wine.