



<i>Harvest date</i>	<i>31 March</i>
<i>Alcohol</i>	<i>14.5%</i>
<i>Residual sugar</i>	<i>2.5 g/l</i>
<i>Titrateable acid</i>	<i>6.1</i>
<i>pH</i>	<i>3.34</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>

# The Eight Iron Shiraz 2011

*Single Vineyard McLaren Vale Shiraz*

## *The Name*

Shaped like a golf club on a steep south facing block, the vineyard is roughly as wide as a decent hit with an eight iron.

*Amazing Sites*

## *The Vineyard*

<i>District</i>	<i>Beautiful View</i>	<i>Altitude</i>	<i>70m above sea level</i>
<i>Soil</i>	<i>Shallow grey limestone</i>	<i>Aspect</i>	<i>Southern East/West rows</i>
<i>Year planted</i>	<i>1960</i>	<i>Size</i>	<i>3.3 hectares</i>

The geology of this vineyard is 35 to 56 million year old Blanche Point Formation with a Tortachilla Limestone base. It is located on the Osborn property that is also home to the winery, cellar door and restaurant.

## *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*

The Eight Iron sits interestingly in the red and purple fruit spectrum. It appears very bright and lively on the nose with hints of gravel and celery accompanying the fruits.

The palate is intensely mineral. There is a real core of graphite like fruit that drives the wine to a focused and long finish. Along the way more red fruits in the form of stewed rhubarb and Satsuma plum support the mouth watering, ironstone and mineral tannins.