



d'Arenberg The Fruit Bat Shiraz 2010

Single Vineyard, McLaren Vale

The Name

An old shearing shed on the property is home to tiny fruit bats that live in the old hessian wool sacks. The vineyard is watched over by fourth generation winemaker Chester Osborn, depicted on the front label as a wild pixie hanging 'bat-like' from the distinctive red stripe.

The Vineyard

Altitude: 125m above sea level **Size (area)** 2.5 hectares

Soil: half brown loam on limestone & half sandy loam on limestone

Aspect: Slightly Eastern

Sub-Region: Beautiful View

Age of Vines: 14 years

The Fruit Bat vineyard (depicted on the front label) is located to the north east of the town of McLaren Vale, approximately 1km from the winery. The soil is quite sandy loam over 35 to 56 million year Blanche Point Formation limestone. It is located 9km from the ocean at 125m above sea level. It is the most inland vineyard on this geology and has the most diurnal temperature variation.

The Vintage

Above average autumn rains set the vines up well. There was some heat during flowering which reduced crop levels but had 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 throughout 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 four to five tonne batches are lightly crushed and then transferred to 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

Plenty of lift on the nose, just like its neighbouring vineyard, Little Venice. It shows more white pepper and fennel, mulberries and plums too, mixed with a pinch of dried flowers.

A peppery fennel entry to the palate, very fresh and spicy, a touch of fresh black olives with juicy raspberries coming to mind as the most obvious fruit. The tannins are elegant, long and mineral. There's a vibrancy here with moreish texture and fine balance.



Technical Information

Harvest Dates:	Alcohol by Volume:	Additional Info:
22 February 2010	13.9%	Vegan friendly
Oak Maturation:	Titrateable Acid:	Chief Winemaker:
20 months in new and old French and old American Oak	6.4	Chester d'Arenberg Osborn
	pH:	Senior Winemaker:
	3.51	Jack Walton

