



<i>Harvest date</i>	<i>22 March</i>
<i>Alcohol</i>	<i>14.6%</i>
<i>Residual sugar</i>	<i>2.4 g/l</i>
<i>Titrateable acid</i>	<i>6.5</i>
<i>pH</i>	<i>3.35</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 Fruit Bat Shiraz 2011

Single Vineyard McLaren Vale Shiraz

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.

Amazing Sites

The Vineyard

<i>District</i>	<i>Beautiful View</i>	<i>Altitude</i>	<i>125m above sea level</i>
<i>Soil</i>	<i>Half grey loam/limestone, half sandy loam/limestone</i>	<i>Aspect</i>	<i>Slight Eastern North/South rows</i>
<i>Year planted</i>	<i>1998</i>	<i>Size</i>	<i>2.5 hectares</i>

The geology of this vineyard is 35 to 56 million year old Blanche Point Formation. It is located 9kms from the ocean, it is the most inland vineyard on this geology and has the most diurnal temperature variation.

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

Despite being located on Blanche Point formation, the overlying sandy soils have a profound effect on this wine, making it more elegant and aromatic than would otherwise be expected. Lovely, bright, peppery, red fruits on the nose, with a hint of dark spiced plum.

The palate is also bright, highlighted by red jubey characters and accompanied by notes of fennel and again, pepper. Although one of the more elegant of the Amazing Sites wines, the lovely fruity, mineral tannin adds generosity and a velvet-like mouthfeel, supported by lingering sweet and savoury fruit flavours.