



<i>Harvest date</i>	<i>17 March</i>
<i>Alcohol</i>	<i>14.2%</i>
<i>Residual sugar</i>	<i>2.4 g/l</i>
<i>Titrateable acid</i>	<i>6.5</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>

The Little Venice Shiraz 2011

Single Vineyard McLaren Vale Shiraz

The Name

Fourth generation winemaker Chester Osborn was in Venice when this block was purchased. The land nearby has a spring-fed dam providing an abundance of water and inspiring its name.

Amazing Sites

The Vineyard

<i>District</i>	<i>Beautiful View</i>	<i>Altitude</i>	<i>120m above sea level</i>
<i>Soil</i>	<i>Shallow red/brown loam over limestone</i>	<i>Aspect</i>	<i>Western East/West rows</i>
<i>Year planted</i>	<i>1997</i>	<i>Size</i>	<i>3.6 hectares</i>

The geology of this vineyard is 50 million year old Blanche Point Formation. It is located 9kms from the ocean in one of the cooler parts of McLaren Vale.

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

Amazingly, this wine is almost polar opposite in style when compared to its direct neighbour, the Fruit Bat. While The Fruit Bat is elegant, bright and red fruited, The Little Venice is darker and more structured. The underlying geologies are the same but it is the shallow brown earth in The Little Venice that creates the distinction.

The nose shows an abundance of dark cherries, liquorice, black olive and just a hint of violet. The palate is very punchy, purple fruits, more liquorice and interesting earthy beetroot characters. The tannins are powdery and mineral almost like very finely crushed and ground stone.

In youth this wine may appear somewhat closed, but will open and round with time, the powdery tannins and punchy fruit ensuring it will be very long lived.