



<i>Harvest date</i>	<i>19 March</i>
<i>Alcohol</i>	<i>14.8%</i>
<i>Residual sugar</i>	<i>2.6 g/l</i>
<i>Titrateable acid</i>	<i>6.7</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 Piceous Lodestar Shiraz 2011

Single Vineyard McLaren Vale Shiraz

Part of the McLaren Vale Scarce Earth Project

The Name

The lodestar is a navigational direction star, something to aim toward, or a point of reference. The piceous, pitch black nature of this wine is what the world aims for in a great shiraz.

Amazing Sites

The Vineyard

<i>District</i>	<i>Beautiful View</i>	<i>Altitude</i>	<i>110m above sea level</i>
<i>Soil</i>	<i>Grey earth on limestone</i>	<i>Aspect</i>	<i>Slight undulation North/South rows</i>
<i>Year planted</i>	<i>1969</i>	<i>Size</i>	<i>1.6 hectares</i>

This vineyard is located at the entrance to d'Arenberg. The shallow grey loam over Blanche Point Formation (limestone based) produces a wine of profound colour, presence and structure.

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 wine is typically one of the bigger, earthier wines from the Osborn vineyards. The nose is extremely complex, displaying dark fruits, forest floor, game, earth and meaty characters. Although serious by nature, this hedonistic bouquet is delightfully fragrant and the result is both striking and enticing.

All of those exotic notes are again found on the palate, accompanied by lavish dark and red fruits laced with gratifying anise and fennel spice notes. As the wine opens and develops, a dark chocolate character can also be detected.

The tannins are earthy and while reasonably imposing in youth will round out later in life as the mineral fruit continues to open up and express itself.