

Amazing  
Sites

*d'Arenberg*



## THE SOLIPSTIC SNOLLYGOSTER

### Shiraz 2012

*McLaren Vale, Shiraz (100%)*



#### The Name

Solipsism is extreme egocentrism at its best. This 114 year old vineyard believes that nothing could match its excellence, so with snollygoster style, it unscrupulously sends its roots to absorb all the best benefits from the soil, which produces amazing fruit with great age-ability.

#### The Vintage

A wet summer and winter in 2011 set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

#### 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

Generous, juicy McLaren Vale Shiraz. Pure, sweet fruits leap from the glass, plums, blackberry, boysenberry. A hint of earth follows, a nod to the old vines and thick soils on which the vineyard lies. The palate is laden with more ripe fruit notes from raspberry jubes to wild blackberries. There is a twist of something woody, maybe sage-like, that pricks the senses. A highly decadent mouthfeel with no rough edges, just velvet, with depth of flavour and richness to burn. All of this fruit seems to be intricately woven together by a seam of the most supple, mouthwatering fruit tannins. Welcome to McLaren Vale.



Harvest dates	2 March	Alcohol	14.4%
Residual sugar	0.8	Titrateable acid	6.8
pH	3.46	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton