



<i>Harvest date</i>	<i>19 March</i>
<i>Alcohol</i>	<i>14.6%</i>
<i>Residual sugar</i>	<i>2.8 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 Swinging Malaysian Shiraz 2011

*Single Vineyard McLaren Vale Shiraz*

## *The Name*

Purchased in an era of free love, this vineyard has also done its fair share of swinging! First planted to shiraz in the 70s, it was grafted to Riesling, but was returned to its origins in 2001. Imported vineyard posts from Malaysia were trialled here but were too weak and had to be replaced.

*Amazing Sites*

## *The Vineyard*

<i>District</i>	<i>Beautiful View</i>	<i>Altitude</i>	<i>109m above sea level</i>
<i>Soil</i>	<i>Loamy sand/limestone</i>	<i>Aspect</i>	<i>Eastern North/South rows</i>
<i>Year planted</i>	<i>1970</i>	<i>Size</i>	<i>2.1 hectares</i>

The geology of this vineyard is largely 2.3 million year old sandstone and clay under a shallow top soil of sand. The top western third is completely weather beaten with no sand left. These grapes usually ripen one week before the rest producing a very spicy shiraz.

## *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*

Aptly named, The Swinging Malaysian wine oozes with Asian spice aromatics, cinnamon, clove and anise. There is a closed woodiness to this wine in youth that will continue to open to a mix of red and black fruits.

On the palate the Asian spice is also notable. This is accompanied by fruity red plum and dark cherry notes. Behind all of this is a slight sooty character adding complexity. The tannins while firm are fine and fruity, elevating once again the exotic spice notes.