

VINTAGE FORTIFIED



Shiraz 2007

McLaren Vale, Shiraz (100%)

The Name

From the first declared vintage in 1928, our fortified wines have been Shiraz based, and the vines that produced the original vintage still provide the grapes for this wine. These old vines are stumpy, gnarled and deep rooted, distinguished by their small bunches of highly coloured and intensely flavoured grapes.

The Vintage

The dry conditions and cold spring temperatures leading up to the growing season affected the vines fruiting and canopy development, with very short shoot length. Just as vintage was to commence McLaren Vale experienced 50mm of rain, which essentially saved the vintage.

The rain provided enough ground moisture in the final stages for the fruit to ripen in a stress-free state. This resulted in grapes having concentrated flavours at lower levels of beaume ripeness with excellent levels of acidity. Yields were down approximately 50% for most of the premium dry grown vineyards that contribute to The Dead Arm Shiraz and the Vintage Fortified Shiraz. This reduced yield is a contributing factor to the concentration of flavours and great tannin structure seen in 2007.

The Winemaking

Small batches of grapes are gently crushed and then transferred to five tonne headed down open fermenters. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and a small amount of fine, fortifying brandy spirit is added, ending fermentation and retaining the sweet fruit richness of the style. The Vintage Fortified does not spend any time in wood prior to bottling.

The Characteristics

The nose starts with fine tobacco and dark chocolate mixed with dark fruits and lifted violets. The fine, low-strength brandy spirit plays a wonderful supporting role – selected for its ‘tails’ character, all juniper berries, spice and fruit and ‘hearts’ – roses and apricots and brings warmth and richness to the wine.

The palate is fine and focussed due to the dry vintage conditions, dark plums, figs and nuts mingle with sandlewood and exotic spices. The tannins are chewy yet fine and there’s a linear backbone of acidity to keep it all in check. The finish is long and layered, indicating a long life ahead for those with the patience to give this wine time in their cellar.



Harvest dates	10 March	Alcohol	18.0%
Residual sugar	93.0 g/l	Titrateable acid	5.8
pH	3.61		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton