



<i>Harvest dates</i>	<i>25 Feb - 16 April</i>
<i>Alcohol</i>	<i>14.3%</i>
<i>Residual sugar</i>	<i>0.6 g/l</i>
<i>Titrateable acid</i>	<i>7.0</i>
<i>pH</i>	<i>3.38</i>
<i>Oak maturation</i>	<i>10 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

## The Bonsai Vine 2009

*McLaren Vale, Grenache (67%) Shiraz (27%) Mourvèdre (6%)*

### *The Name*

These old, dry grown bush vines grow in shallow soils on hard rock, requiring hand pruning to keep producing berries in this harsh environment. The vines are very small for their age, their tiny shoots giving them a bonsai appearance.



### *The Vintage*

Sufficient winter rains ensured good sub soil moisture and set up the vines well with healthy canopies. Early summer was very cool with only three days above 30°C until late in January. There was a string of days above 40°C in late January which caused some loss of yield of the final crop.

The mild weather that followed ensured that ripening was stress free and grapes showed good levels of natural acidity and balanced tannins.

### *The Winemaking*

Small batches of grapes are gently crushed 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 old French and American oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. The Bonsai Vine does not undertake fining or filtration prior to bottling.

### *The Characteristics*

On the nose are lifted aromas of dark fruits, plums, mulberries with a hint of black cherries. Fresh soil is also apparent, with an underlying note of exotic Indian spice.

The palate shows mulberries, black pepper and ripe plums, before a strong, lingering dark cherry spice meld with the more complex characters of quince paste, nutmeg and cinnamon.

This wine, initially open and generous, will continue to age well, its tannic structure becoming softer while retaining full-bodied flavours and great fruit character.