

# THE BONSAI VINE



## Grenache Shiraz Mourvèdre 2010

McLaren Vale, Grenache (48%) Shiraz (42%) Mourvèdre (10%)

### 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

Good winter rains ensured adequate sub-soil moisture and set vines up well with healthy canopies. There was unseasonably hot weather during flowering, but this did not affect fruit setting to any significant extent and vigour was beautifully balanced. There was some more heat early in the season, but with berries only just forming in most cases it was not an issue. The rest of the season was mild with nights mild to cool with very little rain. It was another early start to vintage which started with McLaren Vale Riesling on the third of February. Both red and whites from 2010 have strong varietal characters and good balance.

### 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

A classic McLaren Vale vintage has enabled us to craft a wine laden with fresh raspberry, blueberry and strawberry aromas alongside brioche and a subtle sage character, adding an appealing savoury element.

The palate has great concentration and intensity with a precise balance of fruit, acidity and tannin. There are more red fruits on the palate with a touch of violet, earth and spices showing through. Oregano and thyme emerge on the mid-palate and are nicely balanced with the rich fruit core.

Gritty mineral tannins keep the complexity focused and provide a long finish with a lingering fresh strawberry flavour. This wine will drink well over the next 10 years.



Harvest dates	11 Feb–23 Apr	Alcohol	13.8%
Residual sugar	2.9 g/l	Titratable acid	6.2
pH	3.35	Oak maturation	20-21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton