

THE BONSAI VINE

Grenache Shiraz Mourvèdre 2013

McLaren Vale, Grenache (48%) Shiraz (46%) 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

Great winter rains set the vines up well last year, followed by a very dry spring and summer with no heatwaves. The initial fruit development was fantastic, the first white grapes to be picked showed incredible levels of natural acidity coupled with good fruit ripeness unlike anything we've seen for a long time.

Just prior to picking the first red grapes there was three days of reasonably high temperatures, which accelerated sugar ripening and meant the winery was filled in record time. A lot of the red grapes from that period are particularly rich with intense tannin and dark fruit characters - a great vintage for reds and whites alike.

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

Red fruits and mixed berries leap from the bottle into your glass. The bouquet is further enhanced by the ever so familiar d'Arenberg hallmarks of earth and soot, a nod to our hands off grape growing and winemaking practices that allow the wines to evoke a true sense of place.

The palate delivers even greater complexity, more cherry-plum and pastille fruit, blood orange, fennel and liquorice and a whole assortment of savoury, woody spice, nutmeg, cinnamon and clove to finish. All the while, this wealth of flavour is being supported by a firm frame of iron tannins, that bring not only succulence but an overall balance to the wine's mouthfeel. Generous and complex.



Alcohol	14.2%	Residual sugar	1.0 g/l
Titrateable acid	7.2	pH	3.44
Oak maturation	12 Months	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		