

THE BONSAI VINE

Grenache Shiraz Mourvèdre 2014

McLaren Vale, 46% Grenache, 45% Shiraz, 9% Mourvedre



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

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

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

At first glance the wine appears dark and brooding, full of tarry and ferrous notes, black clay and a slight sootiness. With air things start to brighten up as the true fruitiness of the wine reveals itself. Now we are met with mixed forest berries and all manner of spice. A hint of development is evidenced through a slight dried fruit character sitting discreetly in the background. The palate has a genuinely punchy attack, almost graphite like and as a result looks very fresh. As we wind along the generosity of the fruit brings roundness to the mouthfeel. Tannins add dryness but they are reasonable supple and compliment the juicy mid palate fruits perfectly.



Alcohol	14.3%	Residual sugar	1.6
Titrateable acid	6.5	pH	3.51
Oak maturation	12 Months	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		