

THE BONSAI VINE

Grenache Shiraz Mourvèdre 2016

Mclaren Vale, 48% Grenache, 47% Shiraz, 5% Mourvèdre



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

This wine is showing the hallmarks of the warm, early 2016 vintage. It's full bodied and mouth-filling with luscious dark plum and mulberry flavours. The tannins are quite soft with spice and a little alcohol heat contributing to the finish. This is a drink now, fruit driven wine, well suited to food or without.



Alcohol	14.7%%	Residual sugar	1.1 g/L
Titrateable acid	6.5	pH	3.52
Oak maturation	12 Months	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		