

THE BONSAI VINE

Grenache Shiraz Mourvèdre 2011

McLaren Vale, Grenache (49%) Shiraz (45%) 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

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

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

We've taken the effort of cellaring out of your hands with this wine. Beautifully developed and shows an enticing mix of primary fruit characters along with secondary developed notes. Spiced plums and a whisper of pastille fruit are accompanied by fresh leather, muscatel, dried fig and old wooden furniture notes. The palate is juicy and generous with a comforting warmth to it. Tannins are succulent and textured. A wine in its prime.



Harvest dates	7 Mar - 21 Apr	Alcohol	14.3%
Residual sugar	2.2 g/l	Titrateable acid	6.3
pH	3.45	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton