



<i>Harvest dates</i>	<i>11 Feb - 30 Mar</i>
<i>Alcohol</i>	<i>13.9%</i>
<i>Residual sugar</i>	<i>3.2 g/l</i>
<i>Titrateable acid</i>	<i>6.3</i>
<i>pH</i>	<i>3.39</i>
<i>Oak maturation</i>	<i>10 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

The Laughing Magpie Shiraz Viognier 2010

McLaren Vale, Shiraz (93%) Viognier (7%)

The Name

The Kookaburra is a native Australian bird famous for its distinctive laughing call, Chester's young daughters named them "Laughing Magpies".

The Magpie plumage is black with a stripe of white feathers, representing McLaren Vale's first ever blend combining the (black) Shiraz and its white partner, Viognier.



The Vintage

Good winter rains ensured adequate sub-soil moisture and set vines up well with healthy canopies. There was un-seasonably 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

Walking the vineyard rows and tasting grapes, Chester determines the ideal picking time for each individual vineyard.

Small batches of grapes are gently crushed and then transferred to open fermenters, where approximately 15% Viognier and 85% Shiraz are co-fermented.

Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to a mixture of old French and American oak to complete fermentation and mature for up to 10 months.

The Characteristics

2010 is touted by many as an absolute classic McLaren Vale vintage for Shiraz.

The Laughing Magpie, when tasted in early 2014 would appear to confirm this. The wine has an enticing mix of primary fruit characters entwined with the first hints of moreish secondary nuances.

There is an enormous concentration of blackberry and blackcurrant on the nose and palate, a whiff of flowers, ginger and stone fruit that we can attribute to the Viognier and depth is built through more savoury notes of fennel, fresh leather and cedar.