

THE LAUGHING MAGPIE

Shiraz Viognier 2012

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 Characteristics

Dark brooding fruit is apparent on the nose with earth, spice and dried herbs. The palate is round and luscious with an attractive black olive and sage character persistent throughout the palate. This wine has fantastic fruit weight, with great supporting tannin and balanced acidity. It still looks very youthful and should easily cellar for the next ten years.

The Vintage

A wet summer and winter in set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters, where the Viognier and 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. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.



Alcohol	14.4%	Residual sugar	0.7 g/L
Titratable acid	6.8	pH	8.5
Oak maturation	Up to 10 months	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		