



<i>Harvest dates</i>	<i>7 Mar - 7 Apr</i>
<i>Alcohol</i>	<i>13.8%</i>
<i>Residual sugar</i>	<i>0.8 g/l</i>
<i>Titrateable acid</i>	<i>6.7</i>
<i>pH</i>	<i>3.54</i>
<i>Oak maturation</i>	<i>18 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

The Wild Pixie 2011

McLaren Vale , Shiraz (96%) Roussanne (4%)

The Name

In a 2006 blending session of The Stump Jump White, fourth generation winemaker Chester Osborn took the unusual step of adding a small parcel of the relatively unknown variety Roussanne. A well known wine journalist reviewed the finished wine and described Chester as a 'wild pixie' for concocting such a crazy blend. Taking the moniker as a compliment Chester was inspired to make an even more audacious blend involving Roussanne, this time combining it with Shiraz.



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 new and old French and old American oak barriques to complete primary and secondary fermentation.

The barrel fermented component is matured on lees to slow aging and keep the wine fresher while also reducing the oak influence. No fining agents are used in the filtering of this wine, and there is no racking until final blending.

The Characteristics

The Wild Pixie has an unmistakable connection with the earth from which it emerged, and is the perfect accompaniment to a rustic BBQ cooked over a glowing campfire on a cold starry night.

The flavours and aromas of earth, soot and game perfectly complement the setting. Dig deeper and find added complexities resembling rich, concentrated duck jus, quince paste and dried fig. Primary blackberry and mulberry notes appear as the wine develops in the glass.

A generous warm wine with an abundance of savoury and dark fruits, completed by a fine emery like tannin trailing to subtle wood spice and vanillin notes.