

THE WILD PIXIE

Shiraz 2014

McLaren Vale, Shiraz (94%) Roussanne (6%)



The Name

In 2006, Chester added a small parcel of Roussanne to The Stump Jump White. A wine journalist described him as a 'wild pixie' for concocting such a crazy blend. Taking that as a compliment, Chester went on to make an even more audacious blend with Roussanne, this time combining it with Shiraz.

The Characteristics

This wine is very tight and closed and may need decanting upon opening. It has vibrant red berry, ironstone and lifted spice aromas. The palate is fine and linear and finishes with mouth puckering tannin and crunchy acidity. This wine is built to last and needs some cellaring to reach its full potential.

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 open fermenters, where the Roussanne 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.



Harvest dates	12 Feb - 26 Mar	Alcohol	14.5%
Residual sugar	1.5	Titrateable acid	7.1
pH	3.53	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton