

# THE WILD PIXIE

## Shiraz 2015

*McLaren Vale, Shiraz (91%) Roussanne (9%)*

### 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 Vintage

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour and richness. Vintage started on 30 January, the earliest start on record by one day.

### 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.

### The Characteristics

Lovely dark, savoury Shiraz fruits on the nose. Cocoa, blackberry, cedar, spice and roast meats. The palate has incredible depth but at the same time has a lovely elegance driven by a fine core of graphite like tannins and a deliciously mouth-watering acidity. Serious Shiraz but not of the sweet, jammy kind. Complex, dark, savoury, powerful yet elegant. A wine that will continue to reward careful cellaring and is sure to seduce even the most sophisticated of wine palates.



Harvest dates	10 Feb - 20 Feb	Alcohol	14.5%
Residual sugar	1.1 g/L	Titrateable acid	7.2
pH	3.49	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton