



<i>Harvest dates</i>	<i>26 February</i>
<i>Alcohol</i>	<i>14.0%</i>
<i>Residual sugar</i>	<i>1.0 g/l</i>
<i>Titrateable acid</i>	<i>6.7</i>
<i>pH</i>	<i>3.50</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 Dead Arm Shiraz 2010

McLaren Vale, Shiraz

The Name

Dead Arm is a vine disease caused by the fungus *Eutypa Lata* that randomly affects vineyards all over the world. Often vines affected are severely pruned or replanted. One half, or an 'arm' of the vine slowly becomes reduced to dead wood. That side may be lifeless and brittle, but the grapes on the other side, while low yielding, display amazing intensity.



The Vintage

Good winter rains ensured adequate sub-soil moisture and set vines up well with healthy canopies. There was unseasonably 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, and both red and whites from 2010 have strong varietal characters and good balance.

The Winemaking

Small batches of grapes are crushed gently 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 used French and old American oak barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

A classic Dead Arm in every sense of the word. The nose is brooding and alluring, earthy notes combined with dark fruits, fennel and baking spice. The longer this wine sits in the glass, the further it unfurls opening into notes of sweeter berry fruit laced with more of those soily, forest floor notes.

The palate is dense and concentrated with a plethora of fruit characters, plum, blackberry, mulberry, earth, iodine and black olive. Despite the richness and intensity of the attack and mid palate the experience surprisingly crescendos with a lick of spicy pepper, coupled with lovely, fined grained, textural tannins that seem to persist in the mouth forever. Complex, savoury and moreish!

Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 20 years. The considerable structure and depth will ensure that the fruit characters will develop over time revealing more complexity and providing immense interest. This wine is best stored in an environment free of direct sunlight and with consistent temperatures between 10°C and 15°C.