

THE DEAD ARM

Shiraz 2015

McLaren Vale, Shiraz (100%)



The Name

Dead Arm is a vine disease caused by the fungus *Eutypa lata* that randomly affects vineyards all over the world. Often affected vines 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

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 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

This iconic wine always displays the power and intensity of McLaren Vale Shiraz, yet has an elegance and refinement that few other wines from the region possess. It's vibrant and lifted on the nose with bustling red fruits and savoury spice. The palate is long, linear and pure with tightly wound tannin and mouth-watering acidity. Beneath the layers of blueberry, pomegranate and Satsuma Plum is an intriguing core of earth and crushed rocks. If stored correctly, this wine should age for 15+ years.

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.



Harvest dates	10 Feb - 25 Mar	Alcohol	14.5%
Residual sugar	1.1 g/L	Titratable acid	7.2
pH	3.47	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton