

STEPHANIE THE GNOME WITH ROSE TINTED GLASSES

Shiraz Sangiovese 2015

McLaren Vale, Shiraz (82%) Sangiovese (18%)



The Name

Our mate, Stephanie the Gnome, is not too fussed about his funny name! A jolly little fellow, after a few sips he sees life through rosè coloured glasses.

Stephanie is also comforted by the fact he is named after Savigny-lès-Beaune in Burgundy, a region famous for Pinot Noir, which was the main grape variety in the initial release of this wine.

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, richness and balanced tannins. Vintage started on 30 January, the earliest start on record by one day.

The Winemaking

Small batches of grapes undergo 10 days of carbonic maceration, then are gently crushed and immediately drained to finish fermentation in stainless steel.

The Characteristics

A rosé like no other. Certainly a deeper colour than traditional rosés. The true eccentricity of this wine however, comes from the carbonic maceration of the Sangiovese and Shiraz parcels which has completely transformed the aroma profile. Bubble-gum, raspberry and plummy notes are matched with shades of herb, in part drawn from the natural flavour of the Sangiovese but also thanks to the stem contact early in the ferment process. The resultant wine shows incredible lift and a level of complexity rarely found in lighter style reds.

The palate is light to medium bodied, yet again displays a depth of character which belies the elegant nature of the wine. A touch of gritty tannin from the stems coupled with more chewy skin tannins intertwine with a bright, crisp acidity leading to a long, savoury, dry finish.

Be prepared to discover a new frontier.



Harvest dates	25 Feb - 16 Mar	Alcohol	13.0%
Residual sugar	10.9 g/l	Titrateable acid	7.5
pH	3.21		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton