





Shiraz (66%) Sangiovese (34%) 2016 McLaren Vale.

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

The Vintage

Average Winter rainfall followed by a dry, warm Spring ensured that the vines set well, leading to relatively large crop loads. The 2016 Vintage started a few days earlier than ever before due to the dry conditions, but relieving rains arrived in late January/early February, reducing stress for the final stages of ripening. Mild to warm February and March conditions were ideal, slowing sugar accumulation and allowing full flavours to develop.

The earlier harvested fruit achieved fruit ripeness at relatively low Baumes due to the rain event. These wines are bright, spicy and vibrant with a lovely long acid and elegance. As vintage progressed the concentration grew and the colour intensified, resulting in more weighty wines without overripe characters.

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

Bright colour, bright aromas, bright palate. Raspberries, strawberries and confection dominate the bouquet with flashes of herbs and orange oil. The palate is energetic, fresh and lively, dancing with red fruits and subtle spices. Well etched acidity purrs through the mid palate, harmoniously met on the finish by a raft of fine tannins, evoking a faint suggestion of mixed citrus peel. The overall impression is a crisp, elegant wine, bursting with flavour that tails off gradually to a lingering, dry finish.



Alcohol 13.3% Residual sugar 9.7 g/L
Titratable acid 7.3 pH 3.11
Chief Winemaker Chester Osborn Senior Winemaker Jack Walton

