



2009 Chosen House Block Shiraz

Winemakers Comments

At our winery vineyard we are fortunate to be the custodians of one of the most unique and inspiring vineyard sites in McLaren Vale. The gently undulating soils, which are derived from prized ancient rock formations, are further enhanced by our elevation as the site perfectly capitalises on the beneficial coastal influence.

Each individual block on this vineyard is distinctive and charismatic due to its expressive soil profile and unique meso-climate. For this reason we have decided to showcase the uniqueness of our winery vineyard in The Chosen range of single block wines.

This wine has been selected to feature in the 2009 McLaren Vale Scarce Earth Single Block Shiraz program.

Viticulture

Biodynamic preparations 500,508 and horn silica are applied from September to May.

Herbicides are not applied in this block, hand hoeing and brush cutting is utilised for weed control. No fertilisers are applied, instead composted winery marc (grape skins and stalks) is utilised in some sections as a under vine mulch.

Volunteer grasses have been encouraged in both the mid row and under vine area to smother out broad leaf weeds such as wire and marshmallow weed (as well as to foster beneficial insects). These grasses are left to die off naturally over summer and they then provide a valuable layer of insulation for the soil over the warm summer months.

Vintage 2009

Above average rainfall in August 2008 was followed by a dry spring which resulted in the early commencement of the growing season. An extended heat period in January was quickly augmented by cooler day and night time temperatures. This weather pattern allowed the vines to rejuvenate and facilitate the grapes to achieve optimum ripeness and varietal dexterity.

Winemaking

In order to ensure that the resultant wine expresses the soul and nature of the block a minimal winemaking intervention philosophy was utilised.

The grapes were gently crushed and then fermented in an open fermenter and hand plunged to facilitate subtle tannin extraction. After 8 days on skins the fermenter was basket pressed and the free run and pressing fractions were combined.

The wine was then aged for 18 months in 100% tight grained French oak. The proportion of new oak was kept low to encourage the continued expression of the characters that are exclusive to the vineyard site. There were no additions of any fining agents or tannins and the wine was not filtered prior to bottling.

The wine was aged in bottle for 7 months prior to release.



Variety: 100% Shiraz (House Block)

Appellation: 100% McLaren Vale

Vintage: 100% 2009

Harvest Date: 20th February 2009

Barrel Ageing: Matured for 18 months in 100% French oak hogsheads, of which the oak was 17% new, 38% second use and 45% third use

pH: 3.58

Acidity: 6.9 g/L

Alcohol: 14.5 % v/v

Residual Sugar: 1.6 g/L

Bottled: 30th September 2010

Released: 1st May 2011

Closure: Screw Cap

Winemaker: Michael Fragos and Bryn Richards

Viticulturist: Rachel Steer

Tyson Stelzer Wine Taste Special Edition 12: May 5 2011

95 points shell of firm, finely textured tannins encases restrained cherry and plum fruit and lifted violet perfume. Masterfully crafted, a wine of epic length, line and control. The longest lived wine in the House, it will take many years to uncoil. Drink 2021-2031