

THE BONSAI VINE



Grenache Shiraz Mourvèdre 2021

McLaren Vale, Grenache (47%) Shiraz (47%) Mourvèdre (6%)

The Name

These old, dry grown bush vines grow in shallow soils on hard rock, requiring hand pruning to keep producing berries in this harsh environment. The vines are very small for their age, their tiny shoots giving them a bonsai appearance.

The Vintage

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening varieties.

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 then transferred to a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. This wine does not undertake fining or filtration prior to bottling.

The Characteristics

Bright medium purple. Lifted aromas of black cherry, mulberry, and cranberry, accented by subtle notes of nutmeg and cinnamon. The palate is rich and deep with concentrated black fruits, plum and licorice, while layers of fresh red raspberry, cassis and red plum bring energy and lift. An enticing smokiness and a lightly meaty edge add further complexity. Tannins are smooth and savoury, supported by fresh, clean acidity that carries the wine to a long, juicy finish. A beautifully balanced blend, bursting with flavour, texture, and intrigue.



Harvest dates	10 Mar - 19 Apr	Alcohol	14.5%
Residual sugar	1.3 g/l	Titrateable acid	6.6
pH	3.40	Oak maturation	20-21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton