

# WARBOYS VINEYARD 2016 Shiraz Grenache

## McLAREN VALE

### VINEYARD

The picturesque Warboys Vineyard in McLaren Vale lies in a small valley where the old Shiraz vines of the south facing slope complement the Grenache on the north facing slope. The Shiraz has its roots set in deep dark loam and river wash with some underlying alluvial clays. In comparison the Grenache faces north and draws nutrients from shallow dark loam over limestone.

Winter 2015 received a normal level of rain, but in lots of small events. Spring was relatively dry and led into some unseasonably warm weather in October, a cool November, then a quite hot December at last. Berry set was reasonable and well balanced for the canopy of our old vines. As in previous years the early summer rain storms freshened the vines and we started picking on 29th February. Lovely colour and nice spicy flavours are a hallmark of this vintage.

Although a compressed vintage, ripening was predictable, allowing us to harvest fruit in optimal condition. The generally low crop levels combined with the warm ripening period allowed for ideal development of concentrated fruit and ripe tannins. All fruit was handpicked, with final yields around 1.5 – 2 tonnes per acre; these whole bunches being chilled before transport to the winery.

### WINEMAKING

Hand picked starting with the Old cane pruned vines near the road way on 29th February and continuing in the rest of the vineyard during the following 8 days, the pickers managed to get to each parcel at the perfect time. The Shiraz grapes from our 1930's planting were hand-picked and spread for triage pre-crushing into small ½ tonne fermenters, which were then placed in a cool room and chilled to between 5 and 10°C. Here they stayed macerating the skins. We were then able to co-ferment a small parcel of the 1930's planted Grenache with some of this Shiraz when it was harvested a week later.

The cold Shiraz was placed in the bottom of some small fermenters and the Grenache crushed in on top. This, combined with a couple of fermenters that had whole bunches of Grenache layered on the bottom onto which were crushed more berries, has added complexity to the final wine. Basket-pressed at the end of fermentation, with the press wine and free run being transferred to older French oak hogsheads and 1 year old French puncheons. Assemblage was conducted pre-bottling in February 2016. The final single vineyard blend consists of 60% Shiraz and 40% Grenache.

An Australian Certified Organic wine.

### TASTING NOTES

<b>COLOUR</b>	Rich crimson with intense purple hues.
<b>AROMA</b>	Highly aromatic spice, licorice and plum from the Shiraz combine with the dark forest berries of the Grenache.
<b>FLAVOUR</b>	Delicious dark red berry and plum spice, white pepper and a real taste of the Warboys Vineyard, this wine has soft silky tannins with great length and depth of flavour. This will age well over the next 4 years, but last much longer with careful cellaring.
<b>TECHNICAL DATA</b>	Alcohol vol: 14.5% pH: 3.48 Total Acidity: 6.4 g/L Residual Sugar: <2 g/L Total cases produced: 220 x 6

**CELLAR POTENTIAL** 2033

### HAVE IT WITH ...

Eye fillet with roast potatoes and seasonal vegetables

