

Amazing
Sites

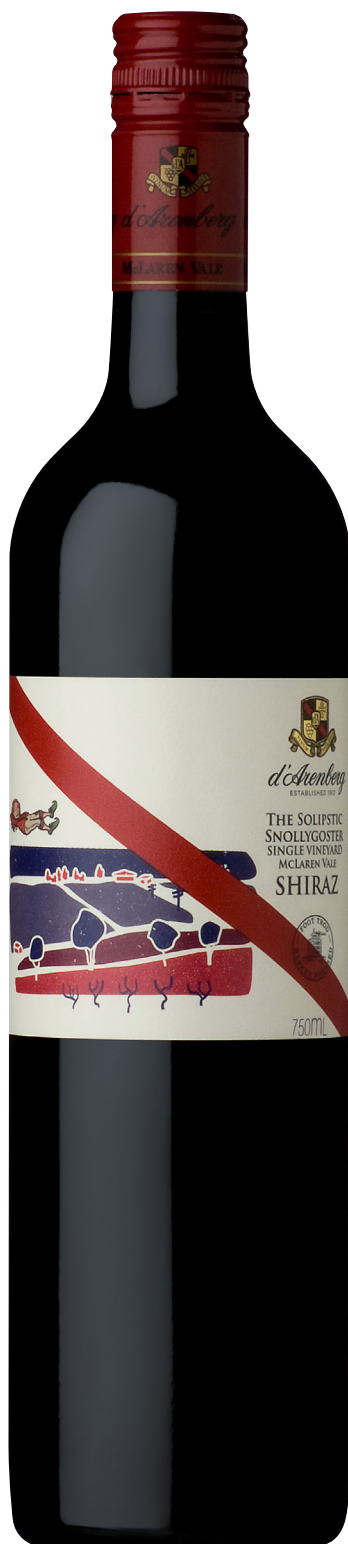
d'Arenberg



THE SOLIPSISTIC SNOLLYGOSTER

Single Vineyard Shiraz 2013

McLaren Vale, Shiraz (100%)



The Name

Solipsism is extreme egocentrism at its best. This old vineyard believes that nothing could match its excellence, so with snollygoster style, it unscrupulously sends its roots to absorb all the best benefits from the soil, which produces amazing fruit with great age-ability.

The Vintage

A warm and dry Spring and Summer followed by further dry conditions throughout harvest meant a number of things. Firstly disease pressure was negligible, the vast majority of fruit being very clean. Secondly yields were down. Finally ripening happened relatively quickly.

From a quality perspective in regards to Shiraz, these conditions produced wines of incredible colour and flavour. Dark, brooding wines with great volumes of fruit and layers of chewy, velvety tannin structure. Big, concentrated wines but beautifully balanced.

The Winemaking

Small batches of grapes are gently crushed 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 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. Only the best Shiraz blocks from each vintage are selected to be part of the Amazing Sites range.

The Characteristics

Deep, dark, compelling nose with game, spice and savoury black fruits. The palate is multi-layered and complex with stewed plum, rhubarb and undergrowth. This wine finishes long and precise with fine, spicy tannins. Secondary flavours are beginning to develop but it should continue to age for at least another ten years.

The Vineyard

District McLaren Flat
Altitude 130m above sea level
Soil Alluvial loam
Aspect Very slight undulation
Row orientation East / West
Year planted 1898
Size 1.7 hectares

The young alluvial geology of this vineyard is balanced by the devigourating, cold late ripening position and the ancient age of the vines, producing a wine of profound fruit and ageability.



Harvest dates	9 Mar	Alcohol	14.8%
Residual sugar	0.6 g/l	Titrateable acid	6.9
pH	3.45	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton