

THE DEAD ARM

Shiraz 2016

McLaren Vale, Shiraz (100%)



The Name

Dead Arm is a vine disease caused by the fungus Eutypa Lata that randomly affects vineyards all over the world. Often affected vines are severely pruned or replanted. One half, or an 'arm' of the vine slowly becomes reduced to dead wood. That side may be lifeless and brittle, but the grapes on the other side, while low yielding, display amazing intensity.

The Vintage

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

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 and old American oak barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

This iconic wine always displays the power and intensity of McLaren Vale Shiraz, yet has an elegance and refinement that few other wines from the region possess. The nose is vibrant and lifted, with aromas of boysenberry, sour plum and black peppercorns. The palate is long and lush, with tightly wound tannin and mouth-watering acidity. This wine finishes grippy and peppery, with rich earth and exotic spice characters. It should cellar for fifteen years plus.

Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 20 years. The considerable structure and depth will ensure that the fruit characters will develop over time revealing more complexity and providing immense interest. This wine is best stored in an environment free of direct sunlight and with consistent temperatures between 10°C and 15°C.



Alcohol	15.0%	Residual sugar	1.6 g/L
Titrateable acid	6.8	pH	3.51
Oak maturation	18 months	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		