



ALPHA CRUCIS

McLAREN VALE

Winemakers Series
2015 Shiraz

Set 1 of 1200



WINEMAKERS SERIES

Alpha Crucis is the brightest of the five stars in the Southern Cross constellation, the most prominent constellation in the Southern Hemisphere.

Alpha Crucis wines are the star wines of our vineyards.

The Alpha Crucis Winemakers Series is a unique, world-first concept started in 2008 and only released in vintages of exceptional quality.

The Winemakers Series explores the influence of a winemaker over how a wine tastes. Six of Australia's leading winemakers were entrusted with grapes from our Heritage Vineyard and tasked with making a wine that reflected their artistic vision and winemaking philosophy.

Although each winemaker starts with exactly the same grapes, they operate autonomously and craft a wine independent of the other five winemakers.

The philosophy is similar to commissioning six artists and providing each of them the same materials to paint a painting. In doing so, they each express their artistic talents and unique vision for all of us to judge against our own tastes. In this same way, each wine is unique and exposes both the personality and artistry of the winemaker.

As wine develops and evolves over time, it is also worth being mindful of how each winemaker considered the vintage conditions and how it would best be reflected in the coming decades.

HERITAGE VINEYARD



The Heritage Vineyard is located within our Chalk Hill Vineyard in the heart of McLaren Vale, first established back in 1969.

The Heritage Vineyard was first planted in 1997 predominantly to the Savi 13 and Savi 17 clones. It sits atop Blanche Point Limestone which was formed 34 to 56 million years ago. The soil comprises washed sand over clay which limits the vigour of the vines.

The vines are on their own roots and trellised on a single cordon with vertical shoot positioning to enable good sunlight and air penetration in the vine canopy.

The entire Chalk Hill vineyard became certified organic from the 2018 vintage.



Winemaker: Renae Hirsch

Renae is the winemaker for Chalk Hill and Alpha Crucis wines in McLaren Vale.

For more information please visit

www.chalkhillwines.com.au and www.alphacruciswines.com.au

2015 Alpha Crucis Winemakers Series Shiraz, Renae Hirsch

Harvest Date: 12th of February 2015

Rows: 1, 7, 13, 19, 25 and 31

Method: A natural yeast culture was started in the vineyard 3 days prior to harvest and pitched into the fermentation once harvested. We did this by hand-picking 2 buckets of grapes from the vineyard, crushing them by hand and allowing the natural yeast to flourish. The fermentation had 25% of the grapes as whole bunch which provides lovely aromatics to the resulting wine.

The wine spent 10 days on skins before being pressed when dry into 100% French oak puncheons, all of which were second use.

Winemaker: Tim Knappstein

Tim is the owner/winemaker for Riposte Wines in the Adelaide Hills.

For more information please visit
www.timknappstein.com.au

2015 Alpha Crucis Winemakers Series Shiraz, Tim Knappstein

Harvest Date: 12th of February 2015

Rows: 4, 10, 16, 22, 28 and 34

Method: 25% hand picked and transferred to one fermenter as follows:

25% whole bunch, 36% whole berry and 39% crushed and destemmed. The yeast used was Lallemend RC212 more usually used for Pinot Noir. The fermentation lasted 10 days and the wine was pressed off after 14. The press was a modern Miller bag press programmed to mimic the press cycle of a basket press.

The wine was racked off gross lees directly to oak barrels, where it spontaneously went through malolactic fermentation. The oak was 35% new, with the balance, various ages.





Winemaker: Kerri Thompson

Kerri is the owner and winemaker for Wines by KT in the Clare Valley.

For more information please visit
www.winesbykt.com

2015 Alpha Crucis Winemakers Series Shiraz, Kerri Thompson

Harvest Date: 12th of February 2015

Rows: 2, 8, 14, 20, 26 and 32

Method: The grapes were 100% hand picked, with 40% whole bunch method. It was fermented on a small amount of riesling skins (a handful of buckets) which were placed at the bottom of the fermenter prior to the Shiraz fruit going in. It fermented on skins for 2 weeks with a natural yeast ferment. The only addition was a small sulfur addition. It was pressed into French Oak Barrels of which 30% were new and the rest were second use. The wine was not fined or filtered.

Winemaker: Peter Schell

Peter is the owner/winemaker for Spinifex Wines in the Barossa Valley.

For more information please visit
www.spinifexwines.com.au

2015 Alpha Crucis Winemakers Series Shiraz, Peter Schell

Harvest Date: 12th of February 2015

Rows: 3, 9, 15, 21, 27 and 33

Method: 25% of fruit was retained as whole bunches, the balance fully destemmed, but not crushed. Fermentation was undertaken in an open stainless steel fermenter with indigenous yeasts and the wine remained on skins for 10 days prior to pressing. Free run and press wines were immediately back blended prior to the young, lightly settled wine being transferred to Burgundy and Bordeaux coopered barriques (65%, half new) and a seasoned puncheon (35%). Racked twice prior to bottling without filtration.

After fermentation it was pressed off into French oak, 20% of which was new, the remainder 2nd and 3rd use.





Winemaker: Corrina Wright

Corrina is the director and winemaker for Olivers Taranga Vineyards.

For more information please visit
www.oliverstaranga.com

2015 Alpha Crucis Winemakers Series Shiraz, Corrina Wright

Harvest Date: 12th of February 2015

Rows: 5, 11, 17, 23, 29 and 35

Method: After crushing, a natural and open ferment took place. Starting with 2 days of cold soak on skins at 8 degrees, before warming up for a 10 day ferment.

After fermentation it was pressed off into French Oak, 20% of which was new, the remainder 2nd and 3rd use.

Winemaker: Rebecca Willson

Rebecca is the winemaker for Bremerton Wines in Langhorne Creek.

For more information please visit
www.bremerton.com.au

2015 Alpha Crucis Winemakers Series Shiraz, Rebecca Willson

Harvest Date: 12th of February 2015

Rows: 6, 12, 18, 24, 30 and 36

Method: The grapes were crushed into an open top fermenter and fermented using natural yeast on skins for 12 days, before pressing once dry. The wine was pressed to a combination of barriques, most of which were second use.

After malolactic fermentation, sulfur was added and the wine was aged on it's lees for 10 months before being racked off lees for a further 8 month maturation in barrel. The maturation on lees allowed for increased textural complexity on the palate.



2015 VINTAGE

2015 was an excellent vintage and produced exceptional wines.

The growing conditions saw below average winter rainfalls recorded in McLaren Vale, however this did not adversely affect the grapevine flowering or fruit set in spring.

These sparse rainfalls continued through spring with only 44mm being recorded and ensured the grape berries remained small, leading to good colour and flavour intensity. Throughout December and the first two weeks of January remained cooler than previous years, slowing down the grape ripening and allowing for full flavour development.

The cooler, drizzly conditions were replaced in mid-January and a warm, dry summer prevailed, with no rainfall until mid-March. Overall, the vintage produced a small crop of Shiraz with high natural acidity giving the wines a wonderful brightness to them. The balance and vibrancy of the wines will ensure they live for many years to come.

Tasting and Maturation

ULTIMATE TASTING: The ideal way to experience the Winemakers Series is to open all six wines so each wine can be compared against each other with some special friends. The personalities of each winemaker shine through and express the remarkable differences between each of the wines.

A range of foods will complement the wines, but a broad selection of cheese will be perfect. A selection of high-quality cheese such as Parmesan, Cheddar and Stilton would be a worthwhile starting point.

INDIVIDUAL TASTING: For those wishing to open these wines individually, then the below should act as a guide for a consumption window.

Renae Hirsch: The most elegant of the wines. Drink 2020 - 2030

Tim Knappstein: Tight knit structure. Drink 2020 - 2030

Kerri Thompson: Lifted fruit and incredible purity. Drink now to 2028

Peter Schell: Complex and structured. Drink 2020 - 2030

Corrina Wright: Bright perfumed and fruit forward. Drink now to 2025

Rebecca Willson: A full bodied expression. Drink now to 2025

PAIRED TASTING: Another great way to experience these wines is by opening them in pairs. Below is a recommendation of wines to open together. These will highlight the differences between the style and personality of the wines.

PAIR 1: Tim Knappstein and Corrina Wright

PAIR 2: Kerri Thompson and Rebecca Willson

PAIR 3: Renae Hirsch and Peter Schell

Tasting Notes

Wine 1. Renae Hirsch

Date Tasted:

Wine 2. Tim Knappstein

Date Tasted:

Wine 3. Kerri Thompson

Date Tasted:

Wine 4. Peter Schell

Date Tasted:

Wine 5. Corrina Wright

Date Tasted:

Wine 6. Bec Willson

Date Tasted:



Produced by Chalk Hill Wines Pty Ltd
Field Street, McLaren Vale, South Australia



For more information on our wines, visit
alphacruciswines.com.au