



## 2006 THE LAUGHING MAGPIE SHIRAZ VIOGNIER

d'ARRYS AND CHESTER'S WINE-MAKING  
PHILOSOPHY THE ART OF BEING  
DIFFERENT



d'Arenberg winery has managed to turn individuality into an art form by doing a whole lot of little things differently. The names of their wines illustrate the point. We admit they are a bit odd, but because they have real significance, the stories behind the names are on the back labels.

### VINEYARDS

In 1912, Joseph Osborn purchased the well-established vineyard just north of the township of McLaren Vale. Joseph's son, Frank, built d'Arenberg's cellars in 1927. By 1957, Frank's son, d'Arry, had bottled the first of the famous diagonal red striped wines. Enter the fourth generation, d'Arry's son, Chester, who took over the reigns in 1984. In 1990, Chester was crowned, "McLaren Vale Bushing King," for producing the best table wine in McLaren Vale and in December, 2005, *The Wine Advocate* declared him, "Wine Personality of the Year."

### HANDCRAFTED WINES AND BASKET PRESSING

Four generations of learning have provided current Chief Winemaker, Chester Osborn with an intimate knowledge of his vineyards (now totaling over 345 acres) and a healthy respect for the differing fruit characters obtained from the individual vineyard sites. Nineteenth century basket presses are extensively utilized to press the fruit, both white and red, providing a gentle extraction of juice. Much of the red fruit is fermented in 5 ton wax-lined, headed down, open fermenters. Both American and French oak barriques are used extensively.

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**REGION McLaren Vale, South Australia**

**Variety: Shiraz (94%), Viognier (6%)**

**Maturation: 12 months in American and French oak barriques**

**Technical Analysis: 14.5% alc/vol**

### INFORMATION

The vineyards and bushland that surround the d'Arenberg winery are home to a unique native Australian bird, the Kookaburra, famous for its distinctive laughing call. Winemaker Chester Osborn's daughters named their two wild pet Kookaburras the "Laughing Magpies." The Magpie plumage is black with a stripe of white feathers and bears no resemblance to its famous cousin, but the name has stuck as it is the perfect choice for McLaren Vale's first ever Shiraz (black) Viognier (white) blend.

A dry winter in 2005 followed by heavy spring rains resulted in a healthy crop and balanced canopies in the 2006 vintage. The mild, early summer was ideal for fragrant white varieties, while the warm spikes experienced later saw red Baumes jump and flavors ripen perfectly. The Shiraz and Viognier were co-fermented in traditional headed-down open fermenters, foot-trod and basket pressed, before being transferred to French and American oak for 12 months maturation.

The wine has a dark, saturated appearance with a violet-crimson hue. Maraschino cherries, spiced fruit peel, ginger and apricot stones are apparent on the nose, with black tea, olive and tarry notes appearing as the wine opens up. The palate is soft and generous, showing juicy flavors of blueberries, ribena, cherries and dark chocolate. Tea-like tannins are abundant and combine with defined acidity to provide structure and length. The long, refined finish reveals this wine's aging potential.

