



2004 THE IRONSTONE PRESSINGS GRENACHE SHIRAZ MOURVEDRE

d'ARRYS AND CHESTER'S WINEMAKING
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.

VINEYARD

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

Varieties: **Grenache (70%), Shiraz (23%), Mourvedre (7%)**

Maturation: **21 months in new and older American and French oak**

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



INFORMATION

Most of McLaren Vale's acclaimed and ancient vineyard land is impregnated with ancient, decomposed laterite granite known as "Ironstone". Its extraordinary rusty red-brown color is derived from the iron oxides present in the stone. The larger pieces were cleared from the vineyard late last century and utilized in many of the buildings at d'Arenberg and in the district. It is indeed fitting that "Ironstone" is the first name given to this old Osborn family favorite as it helps, both above and below ground to produce our traditional pressings wine.

The 2004 Ironstone Pressings, one of d'Arenberg's flagship icon wines, is expressive with aromas of red berries, spice, black cherry, plum and freshly cut flowers. The palate is generous and rich with spice, mulberry, earth, prune, and licorice. The finish is long and balanced with piquant tannin and acidity.

