



2007 d'ARENBERG THE IRONSTONE PRESSINGS

Review Summary



95 pts “An alluring, deeply flavored and rustic blend with a heady floral perfume of small black and red berries, blueberries and plums backed by musky suggestions of cloves and cinnamon. It’s silky and satiny, with a long, unctuous palate whose sumptuous juicy layers of fruit are framed by polished, drying tannins. It’s smooth and charming, with an exceptionally persistent core of intense fruit and a lasting impression of licorice.”

Jeremy Oliver, *The Australian Wine Annual* 2011

94 pts – Top 100 Wines “An old school monster mash of Grenache, Shiraz and Mourvedre that’s a solid, robust beast of a red with a big tannin profile yet somehow its huge wave of fruit intensity is almost breathtaking.”

Tony Love, *The Advertiser*
November 2010

92 pts “The 2007 The Ironstone Pressings Grenache (70%)-Shiraz (25%)-Mourvedre (5%) offers a complex nose of cedar, spice box, violets, black cherry, and blueberry compote. On the palate it has layers of spicy, savory fruit, lovely integration of oak, tannin, and acidity, and a 45-second finish.”

Jay Miller, *Robert Parker’s The Wine Advocate*
December 2009, Issue #186

92 pts “Bright ruby-red color. Sharply focused cherry and raspberry aromas are complicated by Asian spices and black tea. Zesty red fruit flavors are a bit wound up initially but gain sweetness and depth with air, picking up silky tannins as well. Nicely subdued, balanced wine that displays no rough edges and finishes with striking purity and length.”

Josh Reynolds, *Stephen Tanzer’s International Wine Cellar*
July/August 2009

92 pts “Opens with a little poudy pong and cut flower stems but breathes up sweet with juicy black cherry and raspberry fruit along with dried herbs and some floral notes (to go with the stems, of course). It’s firm and dry, slightly austere even, with a good finish and a lovely toothsome texture. Elements of spice and savory flavors mingle with the juicy fruit and it pulled more savory after being open for a day. It’s a good wine that needs a little more cellaring time to show its best.”

Gary Walsh, *The Wine Front*
November 2010



91 pts “This is a blend of Grenache, Shiraz and Mourvèdre. It’s red crimson color with still slightly floral aromas with some distinctive savoriness. Lacks the flesh and grunt of some other vintages but in its place is elegance and poise. Seamless integrated palate. Surprising wine for this vintage. Perfect with: Confit duck leg and seared breast with parsnip and Jerusalem artichoke smash.”

**Ray Jordan, West Australian
September, 2010**

90 pts “The first thing to understand about this wine is that it is no longer made (as it used to be) from pressings, let alone heavy pressings (these go into the Stump Jump). It is usually - and was this vintage - a blend of 70% Grenache, 25% Shiraz and 5% Mourvedre. In the vertical tasting, it was a particularly good outcome for a tough vintage, even if it doesn't have the flesh of the best vintages.”

**James Halliday, Weekend Australian Magazine
August 21, 2010**

CRITICS SILVER

2010 Critics Challenge

“A more serious expression of McLaren Vale with density and complexity from the Shiraz and Mourvèdre components. Expressive blackberry and red-cherry fruit lifted by aromas of hot earth and spice. Mid-weight, yet quite firmly structured, with vanillan oak and generous length. It needs a couple more years to hit peak but will drink well for another five to eight years.”

**Angus Hughson, Australian Gourmet Traveler
April 2011**