PROFILE: One of the undisputed kings of Australian Shiraz and Rhone varietals, d’Arenberg has managed to turn individuality into an art form by doing a whole lot of little things differently. The original vineyards were established by Joseph Osborn in 1912 in the McLaren Vale region of South Australia. A century on, the estate has grown to 345 acres, and the mantle now rests with fourth-generation winemaker Chester Osborn. By maintaining a focus on traditional winemaking and nurturing their old-vine material, the Osborn clan has successfully established themselves as one of the country’s leading producers of concentrated, characterful wines. Ranked among Australia’s Top 10 Shiraz producers by Wine & Spirits Magazine in July 2007, this reputation is clearly recognized worldwide.

VITICULTURE: Four generations of learning have provided Chester with an intimate knowledge of his vineyards and a healthy respect for each site’s unique terroir. To optimize vine health, vineyard sprays are minimized, while legume cover crops and clover are grown between rows, increasing organic matter and nitrogen in the soils and providing natural weed control. Many of the oldest Grenache vineyards house traditional dry-grown bush vines yielding small berries of intense flavor; the remaining vines are stressed in the pursuit of naturally low yields. Chester’s predecessors, father d’Arry and grandfather Frank, established McLaren Vale as a champion of the red Rhone blend, and today d’Arenberg remains an industry innovator, with plantings of the white Rhone varieties as well as Tempranillo and Souzao. Diversification into the cool-climate Adelaide Hills has provided material for the production of crisp, focused Pinot Noir, Chardonnay and Sauvignon Blanc.
d'Arenberg has developed an enviable reputation with their range of idiosyncratic wines. From the Stump Jumps through to the highly-regarded Icons, these wines offer value, individuality and a true taste of McLaren Vale.

AMAZING SITES: These small production, sub-regional and single vineyard wines are inspired by one of Chester’s most defining attributes as a winemaker; his undeniable understanding of the influence of McLaren Vale’s varied soil types and underlying geology on different grape varieties. As a fourth generation vigneron, Chester’s well of knowledge and his insistence on small batches have allowed him to gain a rare insight over a long career.

THE ICONS: The Icons are the most powerful and concentrated of d’Arenberg’s wines. Comprising The Dead Arm, The Coppermine Road and The Ironstone Pressings, this range represents the pinnacle of d’Arenberg’s efforts. Century old, low-yielding vines produce intensely flavored fruit which is traditionally vinified and undergoes rigorous barrel-selection prior to classification.

CHESTER’S CHAMPIONS: Since the early 1900s, d’Arenberg has pioneered innovative wine styles and varietal plantings. Chester’s Champions represent d’Arenberg’s most exciting new ventures, offering an eclectic alternative to the known and loved bastions of the portfolio.

THE CLASSIC RED STRIPES: The Classic Red Stripes represent the backbone of the d’Arenberg range. Considered the epitome of d’Arenberg’s style, they are a reflection of skillful winemaking and unique terroir – regionally expressive, fruit-forward and approachable.

THE STUMP JUMPS: Named after an important South Australian invention – the Stump Jump plough, these wines are typically light- or un-oaked, offering a fresh, approachable view of McLaren Vale’s premium varietals.

WINEMAKING: The d’Arenberg cellars were constructed in 1928 by Chester’s grandfather, Frank, and since then have undergone major restoration and expansion with Chester and father d’Arry at the helm. Despite this modernization, traditional techniques such as foot treading and basket pressing are still employed.

Grapes are gently crushed in rubber toothed crushers, with fermentation taking place in stainless steel tanks, barriques or, for the reds, open fermenters with heading down boards providing gentle extraction of color and tannin. Nineteenth century ‘Coq’ and ‘Bromley & Tregoning’ basket presses are used in pressing both red and white musts. Maturation occurs in American and French oak barriques, with small batches vinified separately throughout. These techniques ensure the winemaker is in touch with the individual textures and flavors of each parcel of wine, bringing balance and complexity to the final blends.