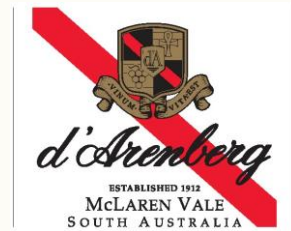




2009 d'ARENBERG THE IRONSTONE PRESSINGS

Review Summary



94+ pts “The 2009 Ironstone Pressings GSM is a blend of 70% Grenache, 25% Shiraz and 5% Mourvedre (planted in 1918). Deep garnet-purple colored, the nose is just a little restrained, offering notes of earth and tar over dark chocolate, blueberries and black cherries plus a whiff of prunes. The full bodied palate is wonderfully concentrated and structured with tons of savory fruit balanced by crisp acidity and a firm level of chewy tannins. Its finish is long and layered. Drink it 2013 to 2022+.”

Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate
February 2012

94 pts “An almost glass-staining reddish purple, this little beauty has an aroma of spicy dark chocolate and berries. It has plenty of body and a tasty complexity care of its three grape varieties. It’s earthy and full of red fruit flavors with an enticing stony acidity and tannins holding it all together very nicely.”

Cameron Best, Geelong Advertiser
2013

93 pts “Glass-staining ruby. An intensely perfumed bouquet evokes red berry liqueur, cherry-cola, smoky Indian spices and mocha, with a sexy overlay of dried flowers. Sappy, penetrating and energetic on the palate, which offers fresh raspberry and bitter cherry flavors and a sweet rose pastille nuance. Dusty tannins add shape to the finish, which repeats the cherry and floral notes. This should age very well.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2011

92 pts – CELLAR SELECTION “A blend of Grenache, Shiraz and Mourvèdre, this is much more firmly tannic and structured than most such Australian blends. Grilled meat, red plum, black tea and rose hip notes are crisp and firm on the palate.”

Joe Czerwinski, Wine Enthusiast
April 2014



92 pts “Grenache, Shiraz and Mourvedre is THE Barossa blend, but this shows McLaren Vale can do it, too. Full of regional character, it’s sweet, sophisticated and captivating.”

**David Prestipino, Perth Sunday Times
May 2012**

90 pts “d’Arenberg’s classic blend of grenache, shiraz and mourvedre is packed with the spice of McLaren Vale. Mourvedre’s rustic character dominates the blend, laying a scratchy camel blanket over blackberry fruit. Youthfully reduced, this needs cellar time to show its best.”

**Joshua Greene, Wine & Spirits Magazine
October 2012**

GOLD MEDAL

China Wine & Spirits Awards Best Value 2014

“On the nose we are struck by the typical dark fruits that drinkers of this wine have come to love and expect. Plums, mulberries, fresh soil and more developed peaty like notes are all apparent, with an underlying lick of exotic Indian spice. But, it is the irony, stone like character that gives away the vintage. An abundance of fresh fruits on the palate marry well with the more complex characters of quince taste, cinnamon, nutmeg, star anise and earthy beetroot. Driving the core of the wine is that vintage trademark in the form of graphite and wet stone. This wine, while appearing open and generous already, will continue to age well thanks to the lively line of acidity and the abundance of fine gritty tannins.”

**The Beverage Analyst
July 2014**

“If the depths of another cold Canberra winter have an upside. It has to be the likelihood of discovering some wonderful full-bodied reds. The d’Arenberg Ironstone Pressings is not a new discovery. I’ve loved this wine for a long time. The new vintage is up to the usual high standard. It’s a dense savory wine at first, plenty of dark brooding stewed fruits on a satisfying palate of rich weighty intensity. The grenache leads with its red cherry and raspberry characters, along with some spice and tar from the earthy end of the spectrum. Shiraz and mourvedre add gravitas in the form of darker blue and black fruits. They probably contribute the greater part of the fine lingering tannins as well. This is one of the finest reds I’ve tried this year. If you have the patience to cellar the Ironstone Pressings, you could leave it alone for the next decade at least. If not take the time to slowly cook a shoulder of lamb until it falls from the bone, indulge in a glass or two of this wine and toast another Canberra winter.”

**Fergus McGhie, Canberra Times
2013**