

2011 d'ARENBERG d'ARRY'S ORIGINAL

Review Summary



90 pts – BEST BUY “Chester Osborn and his winemaking team foot-tread and basket press this blend of old-vine shiraz and Grenache, finishing the fermentation in a mix of old and new French and American oak barriques, then bottle it without fining or filtration. It’s named for Chester’s father, who developed the blend as d’Arenberg’s Burgundy, and though it tastes nothing like Burgundy, it does taste like a traditional McLaren Vale red: as bright as strawberries and cherries made into permanent ink, its juicy, spicy shape defined by tannins. Touches of tobacco and eucalyptus add to the classicism, as does the sheer drinkability.”

Joshua Greene, Wine & Spirits
October 2014

89 pts “Basket-pressed, then matured in used French and American oak for 21 months. It's not a great wine by any means, but very good in the context of '11. There is a savory/minty/green olive overtone to the red fruits, and an outside chance it might improve with age.”

James Halliday, Australian Wine Companion
2016

“d’Arenberg’s shiraz-grenache blend entered the Australian market decades ago as d’Arenberg Burgundy. But it switched to varietal labeling in 1993, at the same time honoring its creator, d’Arry Osborn. It was, and remains, a loveable, warm, generous red with considerable cellaring potential, a rare thing in wines of this price. Even in the cool 2011 vintage, the wine offers an attractive fragrance and generous, soft flavors that are both fruity and earthy – with soft tannins completing the red-wine picture. It’s a 50-50 blend of shiraz and grenache.”

Chris Shanahan, Sunday Canberra Times, Australia
July 2014

“A lot of wine drinkers are avoiding South Australian wines from the 2011 vintage, which was a difficult one in many regions, but there is nothing at all wrong with this old favorite, an appealing blend of shiraz and grenache from one of McLaren Vale’s best family-owned and operated wineries. The wine is more elegant and minerally than in other years but still has an expressive panoply of dark fruit flavors.”

Winsor Dobbin, Sunday Examiner, Tasmania
June 23, 2014