



d'ARENBERG

McLaren Vale, South Australia

"The dynamic, gifted Chester Osborn makes an amazing array of wines in McLaren Vale, Australia, from his gorgeous assortment of value-priced offerings to his high-octane Cabernet Sauvignon and Shiraz."
Robert Parker's The Wine Advocate (2005)



d'Arry Osborn



Chester Osborn

OWNER: The Osborn Family

ANNUAL RAINFALL: 20 inches

FOUNDED: 1912 by Joseph Osborn

SOILS: Shallow red/brown loam to sandy clay impregnated with quartz & ironstone over a limestone base

WINEMAKER: Chester Osborn

SIZE: 345 acres

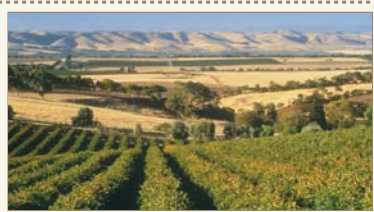
KEY VARIETIES PLANTED: Shiraz (171 acres), Grenache (44 acres), Cabernet Sauvignon (41 acres), Viognier (17 acres)

HARVEST: Mid February to late April

CLIMATE: Mediterranean, substantial meso-climatic variation between sites

TRELLISING: Traditional bush vines, vertical shoot positioning

WEBSITE: www.darenberg.com.au



The undulating hills of McLaren Vale



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. Having been inducted into Wine & Spirits Magazine's Hall of Fame for earning a place on its Top 100 Wineries five times, 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.



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THE WINES

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.

THE ARTISANS: The Artisans are clearly stamped with Chester's signature. While the Originals pay homage to his father and the winery's past, these wines are indicative of Chester's strengths as a viticulturist and blender. Loud, fragrant and varietally distinct wines that express the soil and growing conditions of each vineyard plot

THE ORIGINAL RED STRIPES: The Original 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 varieties.

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.



The famous Dead Arm Shiraz vine



Two generations of winemakers: Chester and d'Arry Osborn



d'Arenberg's McLaren Vale tasting room