

2016 d'ARENBERG

THE LOVE GRASS



WINEMAKER: Chester Osborn
REGION: McLaren Vale, South Australia
VARIETALS: Shiraz (90%), and nine other varieties (10%)
MATURATION: 18 months in new and older French oak barriques
ANALYSIS: 14.5% alc/vol | TA: 6.8 g/L | pH: 3.49

BACKGROUND: A wild grass, the Love Grass, often grows in the vineyards surrounding the d'Arenberg winery. During vintage, the sticky, Velcro-like, long stemmed flowers of the Love Grass affectionately attach themselves to the vineyard workers' socks. This Shiraz will also linger with you and, as such, the family thought it fitting to name this wine 'The Love Grass.'

WINEMAKING NOTES: Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and then aged in French oak for up to 18 months.

TASTING NOTES: Quite a lifted nose, with intense aromas of mulberry, plum and graphite. The palate is round and delicious with more mulberry and more plum. The wine finishes quite long, with moderate acidity and loads of fine, spicy tannin.

CRITICAL ACCLAIM: Not yet reviewed. 2015 vintage: 88 pts Wine Spectator

ABOUT d'ARENBERG: 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 as one of the Top 100 Wineries and Top Value Brands in the world by Wine & Spirits Magazine in 2013, this reputation is clearly recognized worldwide.

