

THE BEVERAGE ANALYST
LOCAL NEWS
**d'Arenberg Winemaker Lunch
at Guard & Grace**
July 2014



One of the undisputed kings of Australian Shiraz and Rhone varietals, d'Arenberg was established in McLaren Vale in 1912. The estate has passed down through four generations to current winemaker Chester Osborn.

"This is one of South Australia's most renowned wineries and institution in McLaren Vale," says Robert Parker, Jr.

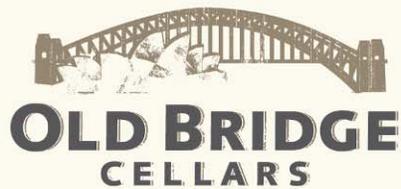
d'Arenberg has managed to turn individuality into an art form by doing a whole lot of little things differently. By maintaining a focus on traditional winemaking and nurturing their old-vine material, the Osborn clan has successfully established themselves as one of the country's leading producers of characterful, concentrated, wines.



Guests at a winemaker lunch with Chester Osborn at Guard & Grace in downtown Denver visited with Osborn as they tasted through several new releases and a selection of single vineyard Shiraz. Osborn is certifiably one of the industry's great characters, and brought with him not only his usual complement of "toys" that represent his wines' unique and whimsical names, but also an array of caricatures of labels done by an artist friend. The Dry

Dam Riesling 2011 – It's a rich aroma of exotic tropical fruits with notes of guava, white peach and preserved lime with subtle orange blossom in the background. The palate is off dry, with residual sugar highlighting the juicy red apple and zesty citrus characters. The racy acid brings the palate back into focus for a refreshingly dry finish which lingers with notes of lemon

and lime. Fresh and zesty this wine is very approachable on release. The natural acidity will see it age gracefully in the bottle for up to a decade.



The Hermit Crab Viognier Marsanne 2012 – The Viognier throws the first punch in this wonderfully aromatic wine with its lift of candied ginger and white nectarine notes. A deeper look unveils the more complex Marsanne characters of green papaya and pistachio. An abundance of stone fruits hold sway over the sumptuous attack and mid-palate. The Marsanne’s nuttiness makes the finish surprisingly savory.

The Custodian Grenache 2011 – Bright red fruits, lavender, violets and spicy lift on the nose. The palate is full bodied and darker than previous years with a structural backbone of boney fruit tannin alongside plum, raspberry, mulberry and dark cherry with earth, smoked meats, dried herb and cinnamon. A serious and savory expression of Grenache that will age well.

The Derelict Vineyard Grenache 2009 – The nose is an inviting swirl of flowers, spice, earth and red fruits including strawberries and mulberries. The palate is a textural wonderland, slippery graphite then grainy, gritty fruit tannin flows into earthy grip betraying its old-vine concentration. All the while the ripe red fruits dance about, keeping everything fresh and zingy. This is an intense, structured Grenache worthy of aging to build upon its already complex character. This is real Grenache, at its best.

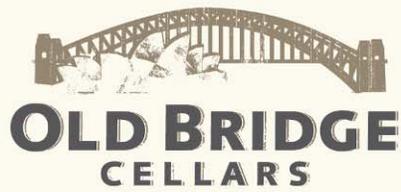
The “Cadenzia” GSM 2009 – The nose is full of vibrant fresh plum, raspberry, currant and cranberry with varietal spice and a lovely violet overtone. The elegant palate adds rhubarb to the fruit spectrum with a very attractive pink musk nuance on the mid palate and a savory kick. The balance of lifted fruits, lively acidity and mineral tannins will allow the wine to age well over the next 15 years.

The “Footbolt” Shiraz 2011 – The nose initially displays an enticing mix of red and black fruits. Mulberries, ripe raspberries and blackberries are very pure.

Complexity is built through the layers of exotic spice that support this fruit. Nutmeg, cinnamon, clove and anise are all evident. And of course, it wouldn't be The Footbolt without that generous lick of d'Arenberg earth and game. There is an intrinsic warmth to this wine. The dark plummy fruit, leather and cedar notes are inviting, but it is the soil like tannins with a hint of chewiness that pull it all together for a long, gratifying finish.

The “Wild Pixie” Shiraz Roussanne 2009 – The nose reveals blueberry and violets leaping from the glass before a complex background of licorice and earthiness. The palate balances ripeness and elegance, exuding plum and blackberry notes before hints of smoked meats, forest floor and cinnamon stick are revealed. The earthy character is a real highlight as the palate builds nicely to a long finish.

The “Laughing Magpie” Shiraz Viognier 2009 – The wine is robust and concentrated with great intensity. The expressive palate reveals touches of raspberry, plum, blackcurrant and blueberry with underlying spice and just a hint of savory oak. The mineral silky tannins build nicely on the palate and provide good structure and impressive length.

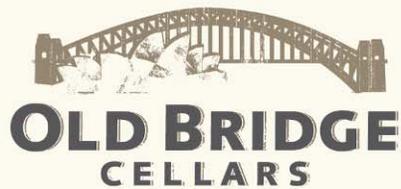


The “Ironstone Pressings” GSM 2009 – On the nose we are struck by the typical dark fruits that drinkers of this wine have come to love and expect. Plums, mulberries, fresh soil and more developed peaty like notes are all apparent, with an underlying lick of exotic Indian spice. But, it is the irony, 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 “Dead Arm” Shiraz 2009 – Notes of licorice, blackberry and savory dark fruit leap from the glass, laced with a hint of char. Complexity in the shape of soil like notes follow, giving it power and structure. There is a plethora of sweet fruit character, plums and mulberries, but not a hint of fatness. It is compact and focused with layers of exotic characters and earth, which add to the intrigue of this wine.



J.R.O. Afflatus Single Vineyard Shiraz 2010 – The nose on this wine is tight and restrained. There are hints of mulberries, violets and game starting to appear but it needs time to open up and will benefit from a few more years in bottle. These hundred + year old vines always produce fruit with aromatic style and lift so it will be worth the wait. The sandy soils give a certain elegance and grace to the palate. You’ll find meat and dark chocolate, dark olive black fruits and minerals balanced with long, chalky, textural tannins.



The Vociferate Dipsomaniac Single Vineyard Shiraz 2010 – On the nose of this wine there is a whiff of freshly cracked pepper and violets to start, then dives quickly into a swirl of sweet plums, red berries and earthy minerals. The palate is fresh and spicy with bright red and purple fruits that sit nicely with the earthy tannins. The tannins are gritty and textural adding to the complexity and intrigue. This wine has great concentration of fruit coupling with the bony tannins giving it weight and vibrancy, all in balance. This will be a very long living wine so clear some space in the cellar.

The Blind Tiger Single Vineyard Shiraz 2010 – The nose is generous with rich, dark fruits especially plums mulberries, soot and dark olive. There is a more subtle second layer of root vegetables and a lifted aniseed character which provides an interesting note to the powerful fruit. Opulent plum and mulberry characteristics initially dominate the palate. Then the wine evolves with roasted beetroot, fennel and floral notes appearing. This wine is incredibly juicy and very long lasting. A real old vine concentration of soot, soil and dark olive comes through in this wine.

Shipsters' Rapture Single Vineyard Shiraz 2010 – Upon release, Shipsters' Rapture has a vivid, young, dense, purplered color. The nose shows enticing old fashioned spicy silage soil. Initially a little tight, with air there is the appearance of spice and flowery, mulberry notes. Deep, rich mulberries and plums are the feature fruits on the palate. There is also a very appealing volume of spice on the finish. The cooling influence of the steep vineyard has created a more focused, linear wine. There is a real density to the wine with lovely long, mineral vibrant tannins that really linger.

The Bamboo Scrub Single Vineyard Shiraz 2010 – Pour this wine into a big glass and let the white pepper and spice swirl on the nose. With time you'll get flowers, fresh earth, fennel leaf and bright red fruit. A very pretty start. The palate is bright and fresh too, red licorice mixes with more spice and pepper dusted mulberries. The tannins are fine and talc-like, laced with minerals and nice length. This wine is all about fragrance, balance and fruitiness. The

Swinging Malaysian Single Vineyard Shiraz 2010 – The first thing to hit you with this wine is the savory spiciness of the wine. There is also touches of earth, woody herbs and Dutch licorice mixed with red fruits, and plums. The palate of this wine is beautifully spicy with sweet red fruits. The red, spicy and savory fruit works beautifully with the bright tannins. The finish is lively and persistent with ample raspberry lift.

The Beautiful View Grenache 2010 – From old vines grown around the winery. Fuller, richer and riper than Blewitt Springs; this ripens a month earlier, more limestone provides sterner tannins. The masculine one.

The Noble Chardonnay 2010 – 92 pts “Silky, polished, rich and evocative, offering pear, quince paste, apricot and spice flavors galore as the finish slides deftly past. The flavors linger beautifully. Drink now through 2020.” — Harvey Steiman, WineSpectator.com.

2011 d'Arenberg wines are imported into the U.S. by Old Bridge Cellars and distributed by Southern Wine & Spirits. For more information, please contact your sales representative, or visit www.obcwines.com.