



2013 d'ARENBERG THE IRONSTONE PRESSINGS

Review Summary



97 pts “Make a place for this fellow in your ‘to be drunk on special occasions only’ wine rack. Beautiful red bursting with ripe red fruit flavors.”

Peter Chapman, Queensland Times
November 2016

96 pts “A seriously engineered GSM that commands structure, definition and longevity yet with the presence of berry fruits that defines the 2013 vintage. Tannins are firm and confident, yet finely mineral and enduring.”

Tyson Stelzer, Wine Business Monthly
November 2016

94 pts “Deep crimson-purple, unmatched by virtually any Barossa Valley GSM; the alcohol, too, is strikingly low in GSM terms, then there is the powerful array of red and black fruits. Good now, but will be better still in 2+ years. This is a unique style, patented – so it seems – by d’Arenberg.”

James Halliday, Australian Wine Companion
2017

94 pts “Very deeply colored for Grenache, the wine shows ripe and powerful redskin, blackberry and pepper fruits supported by well integrated oak. Full-bodied, dry and tannic in the mouth it is a robust and muscular Grenache style that will handsomely reward cellaring.”

Wine Genius
February 2017

92+ pts “Medium to deep garnet-purple colored, the 2013 Ironstone Pressings GSM is intensely scented of dried mint, baked black berries and red currant jelly with hints of baking spices and orange peel. Medium to full-bodied, rich, expressive and seductive in the mouth, it has a lovely velveteen texture and a long, spicy finish.”

Lisa Perrotti-Brown, Robert Parker’s Wine Advocate
August 2017



92 pts “Brilliant ruby-red. Pungent, spice-accented scents of fresh red and dark berries, licorice, cola and smoky minerals. Lively and focused on the palate, offering juicy cherry and boysenberry flavors complemented by a hint of peppery spices. Becomes deeper and chewier with air, with no loss of energy, and finishes smoky and very long; building tannins add shape and grip.”

Josh Reynolds, Vinous
October 2017

92 pts – Very Good+ “This midnight purple colored Aussie blend opens with a fragrant black raspberry bouquet with a hint of boysenberry. On the palate, this wine is full bodied, balanced and fruit forward. The flavor profile is a tasty black raspberry with nicely integrated minerality. I also detected hints of blackberry, a little old oak and touch of red plum. The finish is dry and its flavors are nicely prolonged. This wine would pair well with barbecue baby back ribs.”

Ken Hoggins, KensWineGuide.com
December 8, 2016

100 Best Australian Wines 2017/18 “There are three d’Arenberg wines which impressed me greatly this year and would you believe it, one is a GSM! The nose tells you all you need to know though so swirl vigorously and sniff and then take it steady when it comes to the sips. With darker, bloodier tones than the rest, this is a true ‘Chester’ wine with huge power and also very engaging aromatics. You can sense that every possible ounce of goodness has been extracted from the skins and this is clear on the scent. But the payoff is that this results in ogre-ish tannins, too.”

Mathew Jukes, Matthew Jukes’ 100 Best Australian Wines 2017/18

DOUBLE GOLD MEDAL

China Wine & Spirits Awards ‘Best Value’ 2017

5 Stars “Good quality Grenache notes lead the aroma. The well-judged oak introduces appealing dried herbs and the dark bramble and black berry fruits have complexity. Silky chocolate alongside the middle palate of raspberry puree, fresh fruits-rich and ripe- that linger through to the finish. Generous and uncomplicated this is easy to drink now.”

Rob Geddes MW, Australian Wine Vintages 2017: 34th Edition

Very Good “The real treasure of d’Arenberg is its Grenache wines, which compare well to the finest Grenache blends I have tried from anywhere. The 2013 Ironstone Pressings is Grenache dominant, with 67% Grenache, 28% Shiraz and 5% Mourvèdre in the blend. Its aromatics remind of graphite, earth and deli meats and the wine also has a floral perfume. The palate has redcurrant and cherry characters, with its acidity and youthful tannins in balance. The finish is long, and this wine should improve over a decade.”

Sean Mitchell, GrapeObserver.com
November 2016