2016 d'ARENBERG THE DERELICT VINEYARD GRENACHE





WINEMAKER: REGION: VARIETALS: MATURATION: ANALYSIS: Chester Osborn McLaren Vale, South Australia Grenache 12 months in seasoned French oak barriques 14.5% alc/vol | TA: 6.5 g/L | pH: 3.42

BACKGROUND: At a time when Grenache was considered unfashionable, Chester acquired many old bush vine, overgrown and abandoned vineyards. These vineyards still have a slightly dishevelled appearance, but they are back producing very low yields of exceptional fruit.

WINEMAKING NOTES: The low-yielding Grenache fruit was hand-picked, and after gentle crushing in the 'Demoisy' crusher, separate parcels were fermented in traditional headed-down open fermenters. These batches remain separate until final blending. Gentle pressing took place in 19th century basket-presses with fermentation completed in barrels. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

TASTING NOTES: Generous fruits on the nose that are hallmarks of d'Arenberg Grenache: blueberry, plum, and mulberry. Intertwined with loads of exotic spicy notes, floral edges and underlying rustic, earthy line. Fine, gritty tannins and vibrant acid help to complete a complex, food-friendly wine.

CRITICAL ACCLAIM: 92 pts JamesSuckling.com

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.



