

2015 d'ARENBERG THE STICKS AND STONES

Review Summary



93 pts/TOP 100 BEST BUYS/YEAR'S BEST McLAREN VALE

"Iberian grapes thrive in McLaren Vale's contemporary climate, this blend being a prime example. It combines tempranillo (60 percent) and garnacha (okay, grenache), two varieties from Rioja, with souzão and tinta cão, important grapes for blends in the Douro. It takes a svelte shape that's completely different from that of the region's shiraz, the flavors gamey and meaty, with a vibrato reverb in their smoky spice. Everyone on the panel had a different idea for what to serve with it, from spicy Iberian lamb to andouille and baked cherries, to braised oxtail ravioli with crème fraiche, Madeira and truffles."

Joshua Greene
Wine & Spirits Magazine
February 2020

89 pts "d'Arenberg's 2015 The Sticks and Stones Tempranillo-Grenache-Souzao-Tinta Cao remains stubbornly tannic, even five years after the vintage. Yes, there are pretty notions of blackberries and brighter fruit, attractive dark shadings of coffee and chocolate and enough stuffing to think it could eventually grow out of this phase, but when? It's medium to full-bodied and firmly structured, finishing long and mouthwatering but framed by those drying tannins."

Joe Czerwinski
Robert Parker Wine Advocate
May 14, 2020