

2018 d'ARENBERG

THE IRONSTONE PRESSINGS



WINEMAKER: Chester Osborn
REGION: McLaren Vale, South Australia
VARIETALS: Grenache (70%) Shiraz (25%) Mourvèdre (5%)
MATURATION: 18 months in new and seasoned French oak barriques
ANALYSIS: 14.5% alc/vol | TA: 7.3 g/L | pH: 3.39

BACKGROUND: Most of McLaren Vale's acclaimed, historic vineyards are riddled with ancient, decomposed ironstone. Its extraordinary rusty red-brown color is derived from the iron oxides present in the stone. The larger pieces were cleared in the late 1880's and utilized in many of the buildings at d'Arenberg, most notably the old stables.

WINEMAKING NOTES: Small batches of grapes are crushed gently and then transferred to five tonne headed down open fermenters. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and seasoned French oak barriques to complete fermentation. There is no fining or filtration prior to bottling.

TASTING NOTES: Powerful but elegant. Initially shy on the nose, a few swirls let the wine open up and present a beautiful bouquet of strawberries, ripe plum, and fresh cherries. The more you explore, you'll find some violets and thyme adding further intrigue. On the palate there is an amazing fusion of red and black fruits that come together seamlessly. Plums, mulberries, blood orange and an assortment of red berries. There's some freshness thanks to a little green capsicum and some Herbes de Provence. Silky, rounded tannins bring that element of elegance that we were promised.

CRITICAL ACCLAIM: 96 pts JamesSuckling.com, 94 pts Vinous, 90 Wine Enthusiast, 90 pts Wine Spectator, 90 pts Robert Parker Wine Advocate

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. Consistently ranked as one of the Top 100 Wineries in the world by Wine & Spirits Magazine, this reputation is clearly recognized globally.

