



d'ARENBERG

McLaren Vale, South Australia

"Nothing, they say, succeeds like success. Few operations in Australia fit this dictum better than d'Arenberg, which has kept its 100-year-old heritage while moving into the 21st century with flair and élan."

– James Halliday, Australia's Top 100 Wineries 2018



d'Arry Osborn



Chester Osborn

OWNER: The Osborn Family

FOUNDED: 1912 by Joseph Osborn

WINEMAKER: Chester Osborn

SIZE: 450 acres

HARVEST: Mid February to late April

CLIMATE: Mediterranean, substantial meso-climatic variation between sites

ANNUAL RAINFALL: 20 inches

SOILS: Shallow red/brown loam to sandy clay impregnated with quartz & ironstone over a limestone base

KEY VARIETIES: Shiraz, Grenache, Cabernet Sauvignon, Viognier

TRELLISING: Traditional bush vines, vertical shoot positioning

STEWARDSHIP: Sustainable Wine Australia Certified. Select estate and leased vineyards are NASAA certified for organic and biodynamic processes.

WEBSITE: www.darenberg.com.au



The undulating hills of McLaren Vale



PROFILE: d'Arenberg is one of the undisputed kings of Australian Shiraz and other Rhone varieties that have historically defined the region. A century on, their vineyards have grown to some 450 acres in McLaren Vale, including Shiraz dating back to d'Arenberg's first plantings in 1912, and nearly one-third of McLaren Vale's old bush-vine Grenache. Fourth generation winemaker, Chester Osborn, recently converted all of the family's vineyards to organics and biodynamics and moved to solar energy in the winery. All the while, in terms of winemaking, not much has changed—all the wines are basket-pressed, the reds foot-trodden during fermentation; everything is done in small batches, leading to an impressive array of bottlings every year, each showing a different facet of McLaren Vale terroir. Having been inducted into Wine & Spirits Magazine's Hall of Fame for earning a place on its Top 100 Wineries nine times, this accolade is a reflection of d'Arenberg's revered reputation worldwide.

VITICULTURE: Four generations of learning have provided Chester with an intimate knowledge of his vineyards and a healthy respect for each site's unique terroir. To optimize vine health, organic vineyard sprays are minimized; cover crops are grown between rows, increasing organic matter and nitrogen in the soils, and sheep agistment provides natural weed control. Many of the oldest Grenache vineyards house traditional dry-grown bush vines yielding small berries of intense flavor; the remaining vines are stressed in the pursuit of naturally low yields. Chester's predecessors, father d'Arry and grandfather Frank, established McLaren Vale as a champion of the red Rhone blend, and today d'Arenberg remains an industry innovator, with plantings of the white Rhone varieties as well as Tempranillo and Souzao. Diversification into the cool-climate Adelaide Hills has provided material for the production of crisp, focused Pinot Noir, Chardonnay and Sauvignon Blanc.

THE WINES

d'Arenberg has developed an enviable reputation with their range of idiosyncratic wines. From the Stump Jumps through to the highly-regarded Icons, these wines offer value, individuality and a true taste of McLaren Vale.



AMAZING SITES: These small production, sub-regional and single vineyard wines are inspired by one of Chester's most defining attributes as a winemaker; his undeniable understanding of the influence of McLaren Vale's varied soil types and underlying geology on different grape varieties. As a fourth generation vigneron, Chester's well of knowledge and his insistence on small batches have allowed him to gain a rare insight over a long career.

THE ICONS: The Icons are the most powerful and concentrated of d'Arenberg's wines. Comprising The Dead Arm, The Coppermine Road and The Ironstone Pressings, this range represents the pinnacle of d'Arenberg's efforts. Century old, low-yielding vines produce intensely flavored fruit which is traditionally vinified and undergoes rigorous barrel-selection prior to classification.

THE ARTISANS: The Artisans are clearly stamped with Chester's signature. While the Originals pay homage to his father and the winery's past, these wines are indicative of Chester's strengths as a viticulturist and blender. Loud, fragrant and varietally distinct wines that express the soil and growing conditions of each vineyard plot

THE ORIGINAL RED STRIPES: The Original Red Stripes represent the backbone of the d'Arenberg range. Considered the epitome of d'Arenberg's style, they are a reflection of skillful winemaking and unique terroir – regionally expressive, fruit-forward and approachable.

THE STUMP JUMPS: Named after an important South Australian invention – the Stump Jump plough, these wines are typically light- or un-oaked, offering a fresh, approachable view of McLaren Vale's premium varietals.



WINEMAKING: The d'Arenberg cellars were constructed in 1928 by Chester's grandfather, Frank, and since then have undergone major restoration and expansion with Chester and father d'Arry at the helm. Despite this modernization, traditional techniques such as foot treading and basket pressing are still employed.

Grapes are gently crushed in rubber toothed crushers, with fermentation taking place in stainless steel tanks, barriques or, for the reds, open fermenters with heading down boards providing gentle extraction of color and tannin. Nineteenth century 'Coq' and 'Bromley & Tregoning' basket presses are used in pressing both red and white musts. Maturation occurs in American and French oak barriques, with small batches vinified separately throughout. These techniques ensure the winemaker is in touch with the individual textures and flavors of each parcel of wine, bringing balance and complexity to the final blends.



The famous Dead Arm Shiraz vine



Two generations of winemakers: Chester and d'Arry Osborn



Inspired by the complexities and puzzles of winemaking, Chester created the idea of a cube-shaped building.