

d'ARENBERG

THE PEPPERMINT Paddock SPARKLING RED NV



WINEMAKER:

Chester Osborn

REGION:

McLaren Vale, South Australia

VARIETALS:

Chambourcin (88%) Graciano (12%)

ANALYSIS:

14.0% alc/vol | TA: 7.1 g/L | pH: 3.40 | RS: 19.7 g/l

BACKGROUND: Surrounded by eucalyptus (gum trees), this block was replanted in 1989 to Chambourcin. When the fruit is picked fully ripe it retains high levels of acidity, an abundance of color, flavor and tannin - perfect for a sparkling red wine.

WINEMAKING NOTES: The base wine is prepared using the time-honored techniques of open fermenting, foot treading and basket pressing. The addition of liqueur tirage instigates secondary fermentation and creates bubbles in a unique, vibrant purple color.

TASTING NOTES: The mousse is vibrant, a “psychedelic” purple and persistent; the bead is lively, presenting a glass full of fun. Red currant, sugar-coated peanuts and minty aromas waft from the glass. A generous, fat mulberry and boysenberry character is the baseline on the palate. Lifted and vibrant, it is at once succulent and savory, and a wine that will be welcome at any celebration.

ACCLAIM: 94 pts Halliday Wine Companion

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.

