



d'Arenberg The Vociferate Dipsomaniac Shiraz 2010

Single Vineyard, McLaren Vale

The Name

Fourth generation family winemaker Chester Osborn believes the wine from this vineyard is so good it can cause people to develop a mild case of Dipsomania (look it up) and demand 'vociferously' for another bottle.

The Vineyard

Altitude: 120m above sea level

Size (area) 3.4 hectares

Soil: red and brown shallow clay and loam on limestone

Aspect: Slight undulation. East/West rows **Sub-Region:** Beautiful View **Age of Vines:** 44 years

This vineyard is in the Beautiful View sub-region on top of a hill. The geology is classic Blanche point formation with red/brown earth on limestone. Very little clay is mixed with the limestone and in places the earth on top is only an inch deep. This produces a wine with great structure and varietal character. Due to the slight northerly aspect and the high, hillside location the concentration is

The Vintage

Above average autumn rains set the vines up well. There was some heat during flowering which reduced crop levels but had no ill-effects on quality.

There was some more warm weather in January as the reds were going through veraison, this did no damage, but did encourage an early start to vintage. The day time temperatures were mild throughout ripening with mild to cool nights.

2010 was a very strong vintage in McLaren Vale with the reds in particular showing excellent varietal characters and balance.

The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard. Small four to five tonne batches are lightly crushed and then transferred to headed-down open fermenters. These batches remain separate until final blending.

Foot treading is undertaken two thirds of the way through fermentation. When tannin extraction is just right the wine is basket pressed and transferred to a mixture of new and used French and old American oak barriques to complete primary and secondary fermentation. The barrel ferments are aged on lees to keep the wine fresh while also reducing the oak influence.

There is no racking until final blending. Chester and the winemaking team undertake an extensive barrel tasting process for the 'Amazing Sites' range and only the best shiraz blocks from each vintage are selected.

Tasting Note

On the nose of this wine there is a whiff of freshly cracked pepper and violets to start, then dives quickly into a swirl of sweet plums, red berries and earthy minerals.

The palate is fresh and spicy with bright red and purple fruits that sit nicely with the earthy tannins. The tannins are gritty and textural adding to the complexity and intrigue. This wine has great concentration of fruit coupling with the bony tannins giving it weight and vibrancy, all in balance. This will be a very long living wine so clear some space in the cellar.

Technical Information

Harvest Dates:	Alcohol by Volume:	Additional Info:
24th February 2010	14.8%	Vegan friendly
Oak Maturation:	Titratable Acid:	Chief Winemaker:
20 months in new and old French and old American Oak	6.5	Chester d'Arenberg Osborn
	pH:	Senior Winemaker:
	3.47	Jack Walton

