



d'Arenberg

THE SARDANAPALIAN

Single Vineyard Shiraz 2012

McLaren Vale, Shiraz (100%)



The Name

Sardanapalus was the last king of Nineveh, known for his decadence. This wine has excessively luxurious, sensual fruit and length, making it a wine fit for a king.

The Vintage

A wet summer and winter in 2011 set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

The Winemaking

Small batches of grapes are crushed gently and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending. 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 used French and old American oak barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

There is no coincidence that this wine has five 'a's' in its name and also receives a AAAAA rating from us. Decadent, full of luxurious perks and effeminate, mirroring the last King of Assyria, Sardanapalus. Opulently fruity and spicy, an endearing mix of raspberry, jube, mulberry, pepper, plums and cherry ripe. The palate, exhibits more of the same with additional notes of mustard seed, black olive, liquorice and fennel. As for mouthfeel, Sardanapalus would undoubtedly love indulging in the medium bodied, silky texture of this wine. An extravagantly long name for an extravagantly long wine.



Harvest dates	21 February	Alcohol	14.7%
Residual sugar	0.8 g/l	Titrateable acid	7.2
pH	3.48	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton