

THE STICKS & STONES



Tempranillo Blend 2012

McLaren Vale, Tempranillo (60%) Grenache (30%) Souzao (5%) Tinta Cao (5%)

The Name

The inspiration for this name comes from the age-old proverb; 'sticks and stones may break my bones but names will never hurt me'. The unusual and quirky names of d'Arenberg's range of wines has never done the winery any harm.

The Vintage

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters to be fermented separately. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to a mixture of new and old French and American oak to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

A myriad of aromas and flavours are to be found in the 2012 Sticks and Stones, but achieved with a cohesion that belies its complex constituency. Each of the four varieties plays a role. Tempranillo provides tomato leaf and baked red fruits, linear shape and length. Grenache lends juicy blueberry and plum with just a hint of clove, along with succulence and fine, gritty tannins.

Tinta Cao offers more purple fruits and a lovely crunch to the palate and finally, Souzao, that exotic beast, can be thanked for its contribution of crushed flowers along with roasted meats and their accompanying herbs. The age of the wine upon release is another factor. Not only has time allowed the four varieties to mesh so well together, but it has also added fresh leather, walnut and cedary notes to the mix. All in all, this is a wonderfully interwoven wine with well-balanced structural components and a suavity and opulence that only comes with age.



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| Harvest dates | | Alcohol | 14.1% |
| Residual sugar | 0.8 g/l | Titrateable acid | 6.9 |
| pH | 3.52 | Oak maturation | 12 months |
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |