



d'Arenberg

THE APOTROPAIC TRISKAIDEKAPHOBIA

Single Vineyard Shiraz 2013 McLaren Vale, Shiraz (100%)

The Name

This vineyard, being 13 acres could make some suffer from triskaidekaphobia, however the wine from these grapes is so good it will apotripaically ward off any evil.

The Vintage

A warm and dry Spring and Summer followed by further dry conditions throughout harvest meant a number of things. Firstly disease pressure was negligible, the vast majority of fruit being very clean. Secondly yields were down. Finally ripening happened relatively quickly.

From a quality perspective in regards to Shiraz, these conditions produced wines of incredible colour and flavour. Dark, brooding wines with great volumes of fruit and layers of chewy, velvety tannin structure. Big, concentrated wines but beautifully balanced.

The Winemaking

Small batches of grapes are gently crushed 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 oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. Only the best Shiraz blocks from each vintage are selected to be part of the Amazing Sites range.



Opulent, lush, lavish, luxuriant, succulent, deluxe, rich, juicy, generous, fruity, velvety, swanky and flamboyant. No, we're not portraying a picture of Dame Edna, but rather here are thirteen descriptors that describe this wine that should encourage even those of you with triskaidekaphobia, the fear of thriteen. And all of them are right on the money. This is indeed a generous, fruit forward Shiraz, a real cacophany of ripe blackberry, plum, blueberry and juicy blackcurrant, fruit pastille. A twist in the tail with the introduction of an alluring bramble, woody note ensures the wine has cut and class, and doesn't become syrupy. A real crowd pleaser.

The Vineyard

District Beautiful View Altitude 103m above sea level Soil Sand on clay Aspect Mostly south eastern Year planted 1918 Size 5.4 hectares

Planted in 1918 its sandy soils give a fruity silkiness to the wine, and sandstone mixed with clay offers a substantial amount of earthiness.



	:	•	
Harvest dates	21 Feb	Alcohol	14.6%
Residual sugar	1.1 g/l	Titratable acid	7.0
pH	3.42	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton

OSBORN ROAD/PO BOX 195 MCLAREN VALE SOUTH AUSTRALIA 5171 TELEPHONE +61 8 8329 4888 • DARENBERG.COM.AU FACEBOOK • TWITTER • INSTAGRAM • @DARENBERGWINE

