

d'Arenberg



# THE EIGHT IRON

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

## The Name

Shaped like a golf club on a steep south facing block, the vineyard is roughly as wide as a decent hit with an eight iron.

### **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.

#### **The Characteristics**

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As a golfing hacker, the eight iron is one of my favourite clubs for its consistency. The same can be said of The Eight Iron Shiraz. It never skips a beat even in the harshest of years. 2013 was not one of those, it was a great year that allowed wines to reach optimal flavour, tannin and sugar ripeness all at the same time. The individuality of The Eight Iron comes through the fact that it is placed at the bottom of a gully that funnels cool air down and over the ripening vines, tempering even the hottest evenings. This results in a Shiraz that is lavishly fragrant, teeming with blueberry fruit and lifted spice. The balanced ripening has ensured dense fruit concentration which is given poise and freshness through a ferrous like acid and savoury leathery nuances. Quite simply class.

#### **The Vineyard**

District Beautiful View Altitude 70m above sea level Soil Shallow grey loam over limestone Aspect Southern Year planted 1960 Size 3.3 hectares

This vineyard has shallow grey loam soil with underlying geology of 35 to 56 million year old Blanche Point Formation with a Tortachilla Limestone base.



| Harvest dates   | 23 Feb         | Alcohol          | 14.5%       |
|-----------------|----------------|------------------|-------------|
| Residual sugar  | 0.6 g/l        | Titratable acid  | 6.9         |
| pH              | 3.51           | Oak maturation   | 20 months   |
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |
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