

MCLAREN SAND HILLS

Single District Grenache 2013

McLaren Vale, Grenache (100%)



The Name

The McLaren Sand Hills district is located in the eastern side of the McLaren Vale GI. The characteristics of this younger geology (100 000 - 2.6 million years) is sand on clay which has two distinct influences. Wines from this area are beautifully fragrant due to the sand and have great concentration and complexity of soil character due to the young clay. All of this accentuates the fruitiness of the wines while the vine age, low yield and clay geology ensure a concentrated, soil expressive wine.

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 Grenache blocks from each vintage are selected to be part of the Amazing Sites range.

The Characteristics

A Grenache that fully demonstrates the potential of this great variety. Plush and fruit forward, super concentrated and generous. Soft supple tannins. Bright but integrated acid. Every sweet berry fruit in the world, mulberry, blackberry, blueberry, raspberry, strawberry. The list goes on and on. A lovely hint of Christmas pudding age starting to show. The complete package.

The District

Soil Sand on sandstone with clay.

To capture the unique sub-region characters d'Arenberg uses minimal input viticulture with no fertilization, herbicide sprays, soil cultivation or irrigation. This is carried through to the winery with gentle, traditional techniques such as open fermentation, basket pressing, foot treading and debt use of oak. Only the finest barrels from the best vineyards are selected for this rare wine.



Harvest dates	7 Mar - 9 Mar	Alcohol	14.5%
Residual sugar	0.8 g/l	Titrateable acid	7.7
pH	3.36	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton