

Amazing Sites

d'Arenberg



THE AMARANTHINE



Single Vineyard Shiraz 2013

McLaren Vale, Shiraz (100%)

The Name

Amaranthine; to an artist it is a deep purple-red on his palette. To the wordsmith, eternally beautiful and unfading; everlasting. To fourth generation winemaker Chester Osborn, it is a wine that encapsulates both; a deep red beauty that appeal will last a lifetime.

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

More complex than an advanced mathematical algorithm. This wine will play out as much between your ears as it will up your nose or on your taste buds. Regularly regarded in-house as a favourite, the diversity within the iconic Amaranthine vineyard shines through strongly in the finished wine. Volumes of peaty earth, a whisper of charred sticks, a chatter of beef. Ripples of boysenberry and blackcurrant emerge to balance the savouriness. Muscular in youth with grunty tannins, expect these to be engulfed by the ripples that turn into waves of sweet generous fruit as time and air begin to play their hand. The French would call this terroir. We just call it awesome.

The Vineyard

District Beautiful View

Altitude 97m above sea level

Soil Grey loam over limestone and sandstone

Aspect Eastern, undulating North & South

Year planted 1968

Size 3.3 hectares

The geology of this vineyard is Blanche Point Formation. About one third of the top soil is completely gone producing low yields of very concentrated grapes. The vines produce the densest, richest, most gutsy shiraz, these grapes have always contributed significantly to our famed wine, The Dead Arm.



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| Harvest dates | 23 Mar | Alcohol | 14% |
| Residual sugar | 0.8 g/l | Titrateable acid | 7.3 |
| pH | 3.49 | Oak maturation | 20 months |
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |