

Amazing
Sites



d'Arenberg

THE GARDEN OF EXTRAORDINARY DELIGHTS

Single Vineyard Shiraz 2013

McLaren Vale, Shiraz (100%)



The Name

Nestled in a cool hollow and surrounded by beautiful native bush land this vineyard is a true delight. The vines are often covered with fine moss giving this garden of vines a particularly attractive appearance.

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

A change of speed from the rest of the Amazing Sites range. This vineyard always offers up something a little unique which ties in delightfully with its name. A lovely elegant rendition of McLaren Vale Shiraz. Pleasantly light on its feet but certainly not lacking in fruit. A definite cool minty, eucalypt lift sits comfortably amongst the red fruits. Elegant but with a firm line of fine tannins and some really tantalizing acid. Maybe one for warming weather when Shiraz is still on the cards.

The Vineyard

District McLaren Sand Hills
Altitude 150m above sea level
Soil Sandy loam/clay over sandstone
Aspect Slight southern and western
Year planted 1970
Size 1.6 hectares

This younger geology is 2.6 million years old, and consists of sand on sandstone and clay. Due to the sand and cool climate, this area produces wines of beautiful fragrance, great concentration and complex soil characters.



Harvest dates	13 Mar	Alcohol	14.5%
Residual sugar	1.5 g/l	Titrateable acid	7.7
pH	3.45	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton