

Amazing
Sites

d'Arenberg



THE PICEOUS LODESTAR

Single Vineyard Shiraz 2013

McLaren Vale, Shiraz (100%)



The Name

A lodestar is something on which your attention is fixed, and the piceous, pitch black nature of this wine is certain to keep your focus until the bottle is finished.

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

Blacker than the ace of spades. Dark chocolate, blackberry and earth. A big wine with imposing yet fine grained tannins. Volumes of fruit tempered by a core of ironstone and graphite. Peppery spice grinds its way through the opulent fruit, pairing itself with the rugged tannins resulting in a wine of remarkable persistence. At six years old very much in its infancy. Patience will be well rewarded. However, if you dare to open it now, be sure to decant and match to some serious protein. And don't expect to go back to work.

The Vineyard

District Beautiful View
Altitude 112m above sea level
Soil Shallow grey loam over sandstone
Aspect Slight
Year planted 1969
Size 1.63 hectares

Growing in 2.6 million year old grey loam on sandstone and clay. The young geology combined with the grey loam gives this wine profound colour, power and character.



Harvest dates	18 Feb	Alcohol	14.8%
Residual sugar	1.3 g/l	Titrateable acid	7.0
pH	3.51	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton