

THE STICKS & STONES

Tempranillo Blend 2013

Mclaren Vale, Tempranillo (52%) Grenache (24%) Souzao (18%) Tinta Cao (6%)



The Name

The inspiration for this name comes from the age-old proverb; 'sticks and stones may break my bones but names will never hurt me'. The unusual and quirky names of d'Arenberg's range of wines has never done the winery any harm.

The Vintage

Great winter rains set the vines up well last year, followed by a very dry spring and summer with no heatwaves. The initial fruit development was fantastic, the first white grapes to be picked showed incredible levels of natural acidity coupled with good fruit ripeness unlike anything we've seen for a long time. Just prior to picking the first red grapes there was three days of reasonably high temperatures, which accelerated sugar ripening and meant the winery was filled in record time. A lot of the red grapes from that period are particularly rich with intense tannin and dark fruit characters - a great vintage for reds and whites alike.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters to be fermented separately. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to a mixture of new and old French and American oak to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

The first thing I noticed when pouring the 2013 Sticks and Stones was the dark, purple, inky colour, a reasonable indicator as to what lies ahead. On day one the nose was dark and brooding. Lots of personality but hard to pinpoint any singular notes. By day 2 the wine in bottle had clearly opened up and all that hidden potential came streaming out. The initial suggestion of complexity was confirmed, this wine really does offer layer upon layer of character. Everything from sweet purple fruits and subtle confection, through mixed baking spices, a lick of vanilla, some sultry earth and mushroom notes, brambly woody highlights and even a hint of leathery age. On the palate, grunt and power meet suavity and opulence. This wine will keep you guessing from first sip to last as its appearance continually evolves in glass. A wondrous vinous experience and whilst most (myself included) don't often have the foresight or patience to open a day in advance, a couple of hours in a decanter would be highly recommended.



Harvest dates		Alcohol	14.2%
Residual sugar	0.9 g/L	Titratable acid	6.8
pH	3.49	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton