

# THE STICKS & STONES



## Tempranillo Blend 2014

McLaren Vale, Tempranillo (37%) Grenache (36%) Souzao (25%) Tinta Cao (2%)

### 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

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour, richness and balanced tannins. Vintage started on 30 January, the earliest start on record by one day.

### 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 Sticks & Stones is consistently great, year in, year out. The 2014 vintage is no exception. Medium bodied with blue fruits, spice, and a little hint of clove. Waxy, smooth and rounded. It is slightly more on the savoury side with vanilla and some residual oak present. Good length, generous and mouth filling.



Harvest dates		Alcohol	14.5%
Residual sugar	1.4g/L	Titratable acid	6.7
pH	3.54	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton