

THE OLD BLOKE & THE THREE YOUNG BLONDES

Shiraz Viognier Roussanne Marsanne 2015

McLaren Vale, Shiraz (94%) Viognier (3%) Roussanne (2%) Marsanne (1%)



The Name

The Old Bloke is a Shiraz dominant blend with Roussanne, Viognier and Marsanne, three white Rhone varieties that d'Arenberg planted in McLaren Vale in the 1990's. These 'young blondes' add fragrance, spice and length to the 'old bloke', which is sourced from d'Arenberg's oldest Shiraz vines. Some might joke that the old bloke is Chester, and the three young blondes are his daughters, the fifth generation who will carry on the d'Arenberg tradition. Each of these title characters are represented on the label as a cut out silhouette. Much like the wine itself, the four personalities are 'blended' together by being overlaid one on top of the other, each creating a window to the next and achieving an effect of tactility and depth.

The Characteristics

A serious wine that demands attention. An infusion of spice and earth and ashen notes cede over time to sweet mulberry, blackcurrant, liquorice and fennel aromas. The white varieties appear subtly, more through exotic complexity than presenting any obvious white wine character. The palate starts taut, again leaning towards fresh turned earth, crushed ants and a cedary, leafy herbalness, before slowly unfurling into more opulent rich plums, pastille fruit and spice. The depth of flavour is impressive despite initially being so tightly wound. A framework of fine mineral tannins adds a bit of tension to the finish that promises a mighty long existence if cellared appropriately. Classic d'Arenberg.

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 and richness. Vintage started on 30 January, the earliest start on record by one day.

The Winemaking

Small batches of Shiraz grapes are gently crushed and then transferred to open fermenters, the skins of the white grapes are co-fermented with this Shiraz. Foot treading is undertaken two thirds of the way through fermentation. The wine is basket pressed and transferred to old French oak to complete fermentation. The finished wine is then aged on lees, there is no racking until final blending and no fining or filtration.



Harvest dates	11 Feb - 21 Feb	Alcohol	14.5%
Residual sugar	1.4 g/l	Titrateable acid	7.4
pH	3.47	Oak maturation	Up to 20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton