

THE STICKS & STONES

Tempranillo Blend 2015

McLaren Vale, Tempranillo (75%), Souzao (18%), Grenache (6%), Tinta Cao (1%)



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 and richness. 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 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

Deep and dark with brooding plum and black currant flavours. It's full bodied with a slightly wild, savoury edge. There's bay leaf and sage, and red and black fruits. The finish is quite grippy with a nice balance of acidity and spicy tannin.



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| Harvest dates | 12 Feb - 13 Mar | Alcohol | 14.0% |
| Residual sugar | 1.1 g/l | Titrateable acid | 7.1 |
| pH | 3.49 | Oak maturation | 12 months |
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |