

THE DERELICT VINEYARD

Grenache 2016

McLaren Vale, Grenache (100%)



The Name

At a time when Grenache was considered unfashionable, Chester acquired many old bush vine, overgrown and abandoned vineyards. These vineyards still have a slightly dishevelled appearance, but they are back producing very low yields of exceptional fruit.

The Characteristics

Generous fruits on the nose that are hallmarks of d'Arenberg Grenache: blueberry, plum, and mulberry. Intertwined with loads of exotic spicy notes, floral edges and underlying rustic, earthy line. Fine, gritty tannins and vibrant acid help to complete a complex, food-friendly wine.

The Vintage

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

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 old French barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.



Harvest dates	18 Feb - 16 Mar	Alcohol	14.5%
Residual sugar	1.6 g/L	Titrateable acid	6.5
pH	3.42	Oak maturation	12 Months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton