

# THE IRONSTONE PRESSINGS

## Grenache Shiraz Mourvèdre 2016

McLaren Vale, Grenache (70%) Shiraz (25%) Mourvèdre (5%)



### The Name

Most of McLaren Vale's acclaimed and historic vineyards are impregnated with ancient, decomposed laterite granite known as ironstone. Its extraordinary rusty reddish-brown colour is derived from the iron oxides present in the stone. The larger pieces were cleared from the vineyards in the late 1880's and utilised in many of the buildings at d'Arenberg, most notably the old stables.

### 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 a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

### The Characteristics

A favourite of many of the cellar workers, this classic blend needs some time to unwind. The nose is fragrant, with intense McLaren Vale Grenache blood orange character, supported with ferrous and iodine notes. There's some initial fruit sweetness on the front palate, quickly morphing into a long line of concentrated red fruit and spice. The finish is tangy, with young, crunchy tannins, resulting in a wine with fantastic structure and incredible length.

### Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 15 years. The considerable structure and depth will ensure that the fruit characters will develop over time revealing more complexity and providing immense interest. This wine is best stored in an environment free of direct sunlight and with consistent temperatures between 10°C and 15°C.



Alcohol	14.5%	Residual sugar	1.5 g/L
Titrateable acid	7.1	pH	3.51
Oak maturation	18 months	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		