

MCLAREN SAND HILLS

Single District Grenache 2016

McLaren Vale, Grenache (100%)



The Name

The McLaren Sand Hills district is located in the eastern side of the McLaren Vale GI. The characteristics of this younger geology (100 000 - 2.6 million years) is sand on clay which has two distinct influences. Wines from this area are beautifully fragrant due to the sand and have great concentration and complexity of soil character due to the young clay. All of this accentuates the fruitiness of the wines while the vine age, low yield and clay geology ensure a concentrated, soil expressive 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 a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. Only the best Grenache blocks from each vintage are selected to be part of the Amazing Sites range.

The Characteristics

Shows a deep midnight red with an earthy edge, opening on a savoury nose of black pepper and Mediterranean herbs like rosemary and sage. The palate is richly flavoured with boysenberry, layered with gamey, savoury notes and a distinct olive tapenade character, all supported by a fine, granular texture that adds structure and length to the finish.

The District

Soil Sand on sandstone with clay.

To capture the unique sub-region characters d'Arenberg uses minimal input viticulture with no fertilization, herbicide sprays, soil cultivation or irrigation. This is carried through to the winery with gentle, traditional techniques such as open fermentation, basket pressing, foot treading and deft use of oak. Only the finest barrels from the best vineyards are selected for this rare wine.



Harvest dates	8 Mar	Alcohol	14.5%
Residual sugar	1.4 g/l	Titrateable acid	7.0
pH	3.51	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton