

THE BEAUTIFUL VIEW

Single District Grenache 2016

McLaren Vale, Grenache (100%)



The Name

This part of McLaren Vale was originally known as Bellevue, which is French for beautiful view. The d'Arenberg winery, cellar door and restaurant is located in this region and the view from the property lives up to the name.

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.

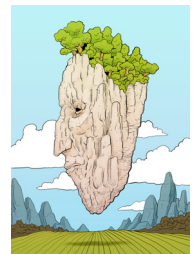
The Characteristics

Shows a deep red core with a hand-laid brick edge, opening on a complex nose of campfire-tinged cherry, chocolate cake richness, vanilla, and a lift of cranberry. The palate shifts into a more savoury register, with herbal tones, sun-dried tomato, and freshly ground coffee bean notes, giving the wine depth, intrigue, and a long, evolving finish.

The District

Soil Sand and loam on sandstone, loam on limestone, sand on clay.

The Beautiful View district is located to the north and west of the McLaren Vale township. The vineyards that contribute to this wine are located on the same property as the d'Arenberg winery. The district has an altitude of 120m above sea level and a geology of 34 to 56 million year old Blanche Point Formation with a Tortachilla Limestone base. It produces Grenache with complex earthy characters, fleshy fruits and long grainy mineral tannins.



Harvest dates	28 Feb	Alcohol	14.5%
Residual sugar	1.5 g/l	Titrateable acid	6.4
pH	3.53	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton