

THE OLD BLOKE & THE THREE YOUNG BLONDES

Shiraz Roussanne Viognier Marsanne 2016

McLaren Vale, Shiraz (94%) Roussanne (2%) Viognier (2%) Marsanne (2%)



The Name

The Old Bloke is a Shiraz dominant blend with Roussanne, Viognier and Marsanne, three white Rhone varieties that d'Arenberg planted in McLaren Vale in the 1990's. These 'young blondes' add fragrance, spice and length to the 'old bloke', which is sourced from d'Arenberg's oldest Shiraz vines. Some might joke that the old bloke is Chester, and the three young blondes are his daughters, the fifth generation who will carry on the d'Arenberg tradition. Each of these title characters are represented on the label as a cut out silhouette. Much like the wine itself, the four personalities are 'blended' together by being overlaid one on top of the other, each creating a window to the next and achieving an effect of tactility and depth.

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 Shiraz grapes are gently crushed and then transferred to open fermenters, the skins of the white grapes are co-fermented with this Shiraz. Foot treading is undertaken two thirds of the way through fermentation. The wine is basket pressed and transferred to old French oak to complete fermentation. The finished wine is then aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

This Shiraz blend is dark, concentrated and complex. The nose and palate offer layer upon layer of character which can be massaged out with some gentle aeration. Aniseed, fennel, charred sticks, peat, spiced plum, cedar, glace cherry and fruit cake. The palate is full bodied, rich and earthy. Textured and savoury. The wine finishes with great length enhanced by fine, gritty tannins.

The Shiraz is sourced from vineyards of great pedigree which clearly shows through in the finished wine. It is certainly a wine that will surprise and impress with each taste offering up something new. Patience will be rewarded both in the glass but also through careful cellaring.



Harvest dates	13 Feb - 26 Mar	Alcohol	15.0%
Residual sugar	1.5 g/l	Titrateable acid	7.0
pH	3.39	Oak maturation	Up to 20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton