

THE IRONSTONE PRESSINGS

Grenache Shiraz Mourvèdre 2017

McLaren Vale, Grenache (50%) Shiraz (47%) Mourvèdre (3%)



The Name

Most of McLaren Vale's acclaimed and historic vineyards are impregnated with ancient, decomposed laterite granite known as ironstone. Its extraordinary rusty red-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

A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

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 unique vintage that offers up a more spicy, elegant, refined rendition of The Ironstone Pressings Grenache Shiraz Mourvèdre.

Layers of complexity evolve on the nose over time. Spice, earth and cured meats slowly give way to the sweetness of blueberry, boysenberry and plum. The palate is rounded and silky with a fine powdery tannin finish.

Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 20 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.



Harvest dates	8 Mar - 7 Apr	Alcohol	14.5%
Residual sugar	1.4 g/l	Titrateable acid	6.6
pH	3.50	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton