

THE OLD BLOKE & THE THREE YOUNG BLONDES

Shiraz Roussanne Viognier Marsanne 2017

McLaren Vale, Shiraz (94%) Roussanne (4%) Viognier (1%) Marsanne (1%)



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

A healthy winter and plenty of spring rains set the vines up very well. Budburst 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 the last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

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

Big, brooding nose with earth, spice and dark berried fruits. The palate is tightly wound and youthful, with mouth-puckering tannins and a long, drawn out finish. Earth, herbs and roasted beetroot are strewn across the palate. It will be interesting to watch how this wine develops with some more time.



Harvest dates	23 Feb - 26 Mar	Alcohol	15.0%
Residual sugar	1.2 g/l	Titrateable acid	6.9
pH	3.41	Oak maturation	Up to 20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton