

THE STICKS & STONES



Tempranillo Blend 2017

*McLaren Vale, Tempranillo (84%), Grenache (10%), Touriga Nacional (4%)
Souzao (1%) Tinta Cao (1%)*

The Name

The inspiration for this name comes from the age-old proverb; 'sticks and stones may break my bones but names will never hurt me'. The unusual and quirky names of d'Arenberg's range of wines has never done the winery any harm.

The Vintage

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour and richness. Vintage started on 30 January, the earliest start on record by one day.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters to be fermented separately. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to a mixture of new and old French oak 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 dark, brooding nose which opens with ripples of black cherry and dark chocolate. Over time, mulberry and cassis notes emerge, accompanied by an ever present fresh earth element and a hint of brambly herbaceousness. On the palate the initial mouthfeel is fleshy and silken, but this quickly gives way to a sway of spicy, pithy tannins. The shape of the wine is transformed from juicy to tight and long in an instant. These tannins, along with lively acidity, will ensure The Sticks & Stones 2017 continues to improve for the next 7 to 10 years.



Harvest dates	14 Mar - 12 May	Alcohol	15.0%
Residual sugar	1.3 g/l	Titrateable acid	6.8
pH	3.51	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton