

THE STICKS & STONES



Tempranillo Blend 2018

McLaren Vale, Tempranillo (62%), Grenache (23%), Touriga Nacional (5%)
Souzao (5%) Tinta Cao (5%)

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

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

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 very intense dark purple appearance. What first seems to be very brooding and austere, opens up with a lifted beautiful bouquet. That must be thanks to the higher proportion of Grenache this year. Some tomato leaves. The palate has more of your red fruits, cherry tomatoes, black cherries, dark chocolate – but it's still fresh! Spices, cardamom, toasted cedar. The longer we look at it, we start to see some cured deli meats appear. A full bodied red with dusty, earthy tannins.



Harvest dates	15 Feb - 6 Apr	Alcohol	14.0%
Residual sugar	1.2 g/l	Titrateable acid	7.2
pH	3.51	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton