

THE ANTHROPOCENE EPOCH

Mencia 2019

McLaren Vale, Mencia (100%)



The Name

The evidence of humanity's impact on the planet is so overwhelming, experts have recommended the declaration of a new geological time, the Anthropocene Epoch. Starting from 1950, this new age is defined by nuclear tests, plastic pollution and carbon dioxide emissions. Investing in many projects with environmental benefits, d'Arenberg actively seeks to reduce our carbon footprint on the earth.

The Vintage

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

The Winemaking

Walking the vineyard rows and tasting grapes, fourth generation family member, Chester Osborn, determines the ideal picking time for each individual vineyard. Small batches of grapes are gently crushed and then transferred to open fermenters. 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 and mature for twelve months.

The Characteristics

There's a heap of red currants, pomegranate and earth on the nose. The palate is edgy and vibrant, with spicy rhubarb and red berry flavours. The finish is long, fresh and persistent.



Harvest dates	18 Mar	Alcohol	14.5%
Residual sugar	1.4 g/l	Titrateable acid	6.1
pH	3.49	Oak maturation	9 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton