

THE CUSTODIAN

Grenache 2019

McLaren Vale, Grenache (100%)

The Name

During the vine pull scheme in the 80's, d'Arry Osborn refused to remove his old grenache vineyards. Today d'Arenberg is the keeper of nearly one third of McLaren Vale's old bush vine grenache, earning the title of 'Custodian' of the variety.

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

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. The barrel ferments are aged on lees, and there is no racking until final blending. This wine does not undertake fining or filtration prior to bottling.

The Characteristics

A delightful ruby red appearance. A lighter flavour profile than previous renditions of this wine. Some cherry and red berry characters, along with some savouriness. A long, powerful finish with some tight grippy tannins that will unfurl with time in the cellar. One to watch.



Harvest dates	26 Feb - 27 Mar	Alcohol	14.5%
Residual sugar	1.6 g/l	Titrateable acid	6.9
pH	3.43	Oak maturation	9 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton