

# THE IRONSTONE PRESSINGS

## Grenache Shiraz Mourvèdre 2019

McLaren Vale, Grenache (72%) Shiraz (25%) Mourvèdre (3%)

### The Name

Most of McLaren Vale's acclaimed and historic vineyards are impregnated with ancient, decomposed laterite granite known as ironstone. Its extraordinary rusty red-brown colour is derived from the iron oxides present in the stone. The larger pieces were cleared from the vineyards in the late 1880's and utilised in many of the buildings at d'Arenberg, most notably the old stables.

### 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 five tonne headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

### The Characteristics

Bright Medium to Dark Ruby. Lifted aromas of Black cherry, blackcurrant leaf, blackberries, fruits of the forest with hints of mint and turned earth. The palate is bursting with rich blackberries, blackcurrants and Dutch licorice. Brushings of thyme and subtle porcini mushroom sits on top of a precise acid line which is direct and long. The tannins are broad and supporting with good restraint. With enough power to support the waves of fruit. A complete wine with power, intensity and persistence.

### Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 20 years. The considerable structure and depth will ensure that the fruit characters will develop over time revealing more complexity and providing immense interest. This wine is best stored in an environment free of direct sunlight and with consistent temperatures between 10°C and 15°C.



Harvest dates	19 Feb - 8 Mar	Alcohol	15.0%
Residual sugar	1.2 g/l	Titrateable acid	6.7
pH	3.34	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton