



d'Arenberg

THE LOVE GRASS



Shiraz 2019

McLaren Vale, Shiraz (94%) Other Varieties (6%)

The Name

Lovegrass is a weed that grows in the vineyards and its sticky flowers affectionately attach themselves to vineyard workers' socks. This Shiraz will linger with you in the same way that the flowers do!

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 then aged in French oak for up to 18 months.

The Characteristics

It all begins with red and black jubes. Pepper and spice notes sing in the glass - the wine evolves and tells us more as we swirl. Some mulberry. Earthy nuances persist through the wine, as an ode to the Organic and Biodynamic principles followed in the winery. Ash, tar, sooty notes. Course tannins will settle with time, enough there for the next 15 years, easily.



Harvest dates	20 Feb - 31 Mar	Alcohol	14.5%
Residual sugar	1.4 g/l	Titratable acid	7.0
pH	3.44	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton