

# THE OLD BLOKE & THE THREE YOUNG BLONDES

## Shiraz Roussanne Viognier Marsanne 2019

McLaren Vale, Shiraz (97%) Viognier (1%) Roussanne (1%) Marsanne (1%)



### The Name

The Old Bloke is a Shiraz dominant blend with Roussanne, Viognier and Marsanne, three white Rhone varieties that d'Arenberg planted in McLaren Vale in the 1990's. These 'young blondes' add fragrance, spice and length to the 'old bloke', which is sourced from d'Arenberg's oldest Shiraz vines. Some might joke that the old bloke is Chester, and the three young blondes are his daughters, the fifth generation who will carry on the d'Arenberg tradition. Each of these title characters are represented on the label as a cut out silhouette. Much like the wine itself, the four personalities are 'blended' together by being overlaid one on top of the other, each creating a window to the next and achieving an effect of tactility and depth.

### 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 Shiraz grapes are gently crushed and then transferred to open fermenters, the skins of the white grapes are co-fermented with this Shiraz. 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. The finished wine is then aged on lees, there is no racking until final blending and no fining or filtration.

### The Characteristics

An intense and lifted nose showing blackberry, satsuma plum and blackcurrant layered with baking spice, dried herbs and a faint earthy/ferrous edge. The warmer season has pushed the fruit into a riper spectrum while still retaining savoury detail.

The palate is firmer and more structural than the previous year, driven by powerful, chalky tannins that wrap tightly around the fruit. Dark berries and plum skin lead into notes of liquorice, olive tapenade and roasted root vegetables with a subtle warmth from the higher sugars. Despite the density, there's precision through the line and a long, savoury finish that lingers with spice and graphite.



Harvest dates	19 Feb - 2 Apr	Alcohol	15.0%
Residual sugar	0.9 g/l	Titrateable acid	7.0
pH	3.38	Oak maturation	Up to 20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton