

# THE STICKS & STONES

## Tempranillo Blend 2019

McLaren Vale, Tempranillo (70%), Souzao (12%), Grenache (10%), Touriga Nacional (6%), Tinta Cao (2%)



### The Name

The inspiration for this name comes from the age-old proverb; 'sticks and stones may break my bones but names will never hurt me'. The unusual and quirky names of d'Arenberg's range of wines has never done the winery any harm.

### 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 to be fermented separately. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to a mixture of new and old French oak to complete fermentation. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

### The Characteristics

Vibrant purple colour with a ruby rim. Deep and shiny. On the nose a complex array of black fruits, blackberry, blackcurrant with hints of herbal freshness like tomato leaves. The palate is fantastic. Mulberries, blackberries, hints of liquorice with a nice herbal touch in the end. Fresh and dense at the same time. Firm tannins and balanced acidity. A lovely rendition of Tempranillo.



Harvest dates	23 Feb - 14 Mar	Alcohol	14.5%
Residual sugar	1.8 g/l	Titrateable acid	7.1
pH	3.47	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton