

THE ANTHROPOCENE EPOCH

Mencia 2020

McLaren Vale, Mencia (100%)



The Name

The evidence of humanity's impact on the planet is so overwhelming, experts have recommended the declaration of a new geological time, the Anthropocene Epoch. Starting from 1950, this new age is defined by nuclear tests, plastic pollution and carbon dioxide emissions. Investing in many projects with environmental benefits, d'Arenberg actively seeks to reduce our carbon footprint on the earth.

The Winemaking

Walking the vineyard rows and tasting grapes, fourth generation family member, Chester Osborn, determines the ideal picking time for each individual vineyard. 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 for twelve months.

The Vintage

Winter and Spring rains were quite good which meant vigour was high. October and November saw some cooler weather which made flowering and set spread out over a long period with an intense short heat wave in the middle of set reducing the crop significantly. A nice rain on the 1st of February set the vines up well and mild to cool, dry, weather prevailed. A few slightly warmer nights in the later part of ripening helped the last sugar push. Yields were down significantly, the lowest in memory, however, quality is exceptional. Some of the best wines seen for years. Great colour, fruit characters, flavours and length.

The Characteristics

One of the most exciting varieties planted in the McLaren Vale wine region. Inky purple in colour with red berries and plum fruit on the nose. A generous mouth feel with some fruit sweetness. Some dusty, earthy tannins, give a nice dry and tight finish.



Harvest dates	21 Mar	Alcohol	14.5%
Residual sugar	1.3 g/l	Titrateable acid	6.7
pH	3.38	Oak maturation	9 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton