

THE DERELICT VINEYARD

Grenache 2020

McLaren Vale, Grenache (100%)



The Name

At a time when Grenache was considered unfashionable Chester Osborn maintained a vigilant search for old vine McLaren Vale Grenache vineyards, showing faith in a variety that has been central to d'Arenberg since the very beginning. His search unveiled a number of old bush vine and poorly maintained trellised vineyards in various states of disrepair.

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 Winemaking

Walking the vineyard rows and tasting grapes, Chester 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 a mixture of new and old French oak to complete fermentation and mature for 12 months.

The Characteristics

The deep colour makes an announcement on how intense this wine will be. Fresh on the nose with a mix that starts evolving from red fruits like raspberry and rhubarb, goes through spicy notes and finish with more black fruits like plum and liquorice. The palate is superb. An initial wave of fresh red fruits, cherries and raspberries makes room for a rich and spicy impact in the mid-palate. Herbal notes freshen the tone. The acidity is on point with the medium body and precise oak treatment. The tannins are firm and polished. Outstanding quality, ready to enjoy now but will cellar for longer if this is what you are after.



Harvest dates	12 Mar - 21 Mar	Alcohol	14.5%
Residual sugar	0.6 g/l	Titrateable acid	6.5
pH	3.43	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton