



d'Arenberg

THE INNOCENT WEED

Grenache Mourvèdre Shiraz 2020

McLaren Vale, Grenache (60%) Mourvèdre (29%) Shiraz (11%)

The Name

Innocent weed is far from innocent. Favouring the same sandy soils in which our Grenache thrives, its seeds are covered in very sharp thorns which stick to passersby and spread throughout the vineyard. Without the use of herbicides, these plants and others that continually grow add organic material to the earth, increasing the microflora to foster a healthier, 'alive' soil. This in turn means better grapes, more reflective of the terroir.

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

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 12 months.

The Characteristics

A classic, juicy, generous Grenache Mourvèdre Shiraz blend. Red fruits are the forerunners at this stage with fresh raspberries and cherry liqueur on the nose, pomegranate and rhubarb on the palate. Interesting spicy and herbal notes linger in the background adding interest. The palate is round and generous but with a taught line of acid that adds crunch and freshness and gently accentuates the fine pithy tannins. Beautifully balanced, youthful and lithely. An uncomplicated Grenache Mourvèdre Shiraz packed with fruit and sure to please.



Harvest dates	5 Mar - 21 Mar	Alcohol	14.5%
Residual sugar	1.1 g/l	Titrateable acid	6.5
pH	3.43	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton