

THE ANTHROPOCENE EPOCH

Mencia 2021

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 Vintage

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening varieties.

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 Characteristics

A sensational variety that always deliver. Dark and purple with aromas of black cherries, plum and a savory layer of cured meats. The dark colour is quite deceiving, you expect a full body wine when in fact it is a very pleasant medium to light body. An entangled dance of black and red fruits. Blackberry, plum, raspberries and strawberries are wrapped on a velvety coat of fine tannins. Persistent, surprisingly fresh and delicious finish. An exciting wine that will put Mencia on your radar.



Harvest dates	21 Mar	Alcohol	14.5%
Residual sugar	0.9 g/l	Titrateable acid	6.3
pH	3.46	Oak maturation	9 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton