

THE STICKS & STONES



Tempranillo Blend 2021

McLaren Vale, Tempranillo (55%), Tinta Cao (20%), Souzao (20%)
Touriga Nacional (5%)

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

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring, too, was above average, with rainfall up until November, which was almost completely dry. November was hotter than normal, which upset the setting of berries. Just as well, as bunch numbers were 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 fast flowering and 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 in late March and early April helped finish ripening bigger crops and late-ripening varieties.

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

Bright Deep Ruby. The nose is lifted and expressive, revealing black cherry and black plum aromas layered with dark chocolate. The palate bursts with black cherry, mushroom pâté, Dutch licorice, and dark chocolate. Rich, chewy tannins coat the mouth yet remain well balanced, contributing to an appealing, textured mouthfeel. A beautifully balanced wine with plenty to offer, combining depth, structure, and charm.



Harvest dates	24 Feb - 13 Apr	Alcohol	14.5%
Residual sugar	1.0 g/l	Titrateable acid	6.9
pH	3.48	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton