

d'ARRY'S ORIGINAL

Grenache Shiraz 2021

McLaren Vale, Grenache (52%) Shiraz (48%)



The Name

First released in 1993, this wine was renamed d'ARRY's Original in honour of third generation family member Francis d'Arenberg Osborn, universally known as d'ARRY, to honour his lifelong services to the wine industry.

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

Small batches of grapes are gently crushed and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. This wine does not undertake fining or filtration prior to bottling.

The Characteristics

A d'Arenberg classic, perfect for every occasion. Highly aromatic, with pretty red fruits and exotic spice. Dark and vibrant ruby red colour with a perfumed bouquet of red and black berries. The palate is medium bodied and delicious, showing wild strawberry, dried cranberry and rhubarb flavours. There's some nice dried herb and baking spice nuances to this wine. Fine and velvety tannins are supported by decent amounts of acidity. An extremely savoury and long finish makes this wine irresistible.



Harvest dates	16 Feb – 19 Apr	Alcohol	14.5%
Residual sugar	1.6 g/l	Titrateable acid	6.5
pH	3.46	Oak maturation	20-21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton