

MCLAREN SAND HILLS

Single District Grenache 2022

McLaren Vale, Grenache (100%)



The Name

The McLaren Sand Hills district is located in the eastern side of the McLaren Vale GI. The characteristics of this younger geology (100 000 - 2.6 million years) is sand on clay which has two distinct influences. Wines from this area are beautifully fragrant due to the sand and have great concentration and complexity of soil character due to the young clay. All of this accentuates the fruitiness of the wines while the vine age, low yield and clay geology ensure a concentrated, soil expressive wine.

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. Only the best Grenache blocks from each vintage are selected to be part of the Amazing Sites range.

The Characteristics

This wine shows a deep midnight crimson hue, with a brooding and richly layered nose of plum and mulberry, lifted by a subtle hint of mint. The palate is dense offering a complex and sophisticated savoury edge, while a fine, granular texture provides structure and carries through to a long, composed finish.

The District

Soil Sand on sandstone with clay.

To capture the unique sub-region characters d'Arenberg uses minimal input viticulture with no fertilization, herbicide sprays, soil cultivation or irrigation. This is carried through to the winery with gentle, traditional techniques such as open fermentation, basket pressing, foot treading and deft use of oak. Only the finest barrels from the best vineyards are selected for this rare wine.



Harvest dates	24 Mar	Alcohol	14.5%
Residual sugar	0.6 g/l	Titratable acid	6.6
pH	3.43	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton